

# Pork Chop Parmesan

Pascarella Bros. Deli and Sandwich Shoppe – Chatham and Morristown, New Jersey

## INGREDIENTS

1 boneless pork sirloin, cut into slices (about 8, depending on the size of your sirloin)

sunflower oil

flour

6 eggs

seasoned breadcrumbs

grated parmesan cheese

tomato sauce, divided

shredded mozzarella



1. Preheat oven to 375°F.
2. Place the pork slices on a flat surface and pound until about a ¼" thick.
3. Add enough sunflower oil to pan to cover cutlets; preheat.
4. Separate the flour, eggs and breadcrumbs/parmesan into their own bowls.
5. Coat the fresh pork in the flour, then the eggs, then the breadcrumbs/parmesan mixture.
6. Add prepared cutlets to the oil and fry until golden brown.
7. Pat fried cutlets with a paper towel to remove excess oil. Let cutlets cool.
8. Coat the bottom of an oven-safe dish with tomato sauce.
9. Layer the cooled cutlets in the dish, then top with tomato sauce and mozzarella.
10. Bake at 375°F for 30-40 minutes.