

Pork Chops with Mustard Crust

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	butter - melted
2	tablespoons	fresh parsley - chopped
3	tablespoons	prepared hot english mustard (such as Colman's)
2	cups	fresh breadcrumbs from french bread
4		6-8 oz center cut 3/4" pork chops

Preheat oven to 350. Oil 13x9x2 roasting pan. Mix butter, parsley and 2 tablespoons mustard in a medium bowl. Mix breadcrumbs.

Spread remaining 1 tablespoon mustard on both sides of chops. Sprinkle with salt and pepper. Arrange in pan.

Press 1/4 breadcrumb mixture atop each chop. Bake until cooked through, about 35 minutes.

Preheat broiler. Broil chops, crust side up, until golden brown, about 2 minutes.