



Parmesan Pork Chops (Serves 4)

4 Center cut Pork chops, flattened slightly*

2 Eggs (beaten slightly)*

1 cup Mazzulo's Bread Crumbs*

1/2 cup grated Parmesan Cheese *

2 TBS vegetable oil*

2 cups Frank's Pasta Sauce*

1/2 cup Chicken Broth*

1 package La Molisana Angle Hair Pasta*Flatten pork chops to 1/4inch. Dip in beaten egg.

Mix bread crumbs and parmesan cheese.

Dredge pork chops in bread crumb mixture and press tightly all over.Heat sauté pan to medium high, add vegetable oil, add chops and cook approximately four minutes per side (or until golden brown. Remove from pan and tent to keep warm.

In a separate pan mix pasta sauce and broth. Heat thoroughly. Return chops to sauté pan and spoon sauce over all. Cover pan and heat thoroughly.

Serve over prepared angle hair with remaining sauce.