

▶▶▶ (CRACKER CRUSTED PORK CHOPS) ▶▶▶

ALL YOU NEED:

- 4 bone-in ribeye (rib) pork chops (about 3/4-inch thick)
- 1 cup flour
- 3 eggs, beaten
- ½ cup parmesan
- 2 cups cheddar cheese crackers like Hy-Vee Penguins



VEGETABLE KABOB:

- 4 wooden skewers, pre-soaked in water
- 1 cup mushrooms
- ½ red bell pepper, cut into chunks
- ½ zucchini, cut into chunks
- ½ cup cherry tomatoes
- 1 tablespoon olive oil
- Salt and pepper to taste

ALL YOU DO:

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper. Place cheddar cheese crackers in a plastic bag and crush with a rolling pin.
2. Set out three shallow dishes: place flour in the first, eggs in the second, and the parmesan and cracker crumbs in the third.
3. Coat pork chop with flour, then cover in egg. Place in cracker mixture and cover all sides.
4. Set on baking sheet and bake for 35-40 minutes, or until pork reaches an internal temperature of 145 degrees F.
5. Toss vegetables with olive oil, salt, and pepper and thread onto skewers. Roast on a parchment-lined baking sheet for 15-20 minutes and serve alongside pork chop.



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