

# PORK CHOPS

4 Portions | Preparation time 30 min

## INGREDIENTS

4 slices of pork loin

1 onion

½ l of milk

2 tbsp of lard

1 egg

4 tbsp of breadcrumbs

Salt, black pepper

8 young potatoes

½ bunch of dill

## SALAD

1 red tomato

1 green tomato

1 yellow tomato

8 cherry tomatoes

4 radishes

1 onion springs

1 tbsp / olive oil

1 tbsp / balsamic

Salt pepper

## PURCHASE LIST

Pork loin

Milk

Onion

Lard

Egg

Breadcrumbs

Potatoes

Dill

Tomatoes

Radish

Coriander leaves

## INSTRUCTION

We start preparing pork chops with marinating meat. Each cutlet is gently beaten. Peel and cut the onion into thicker slices. Pour half a liter of milk into the container in which we will marinate the pork. Then add a few slices of onion and two pieces of beaten pork loin. Then we put the onion slices back and the remaining pieces of meat on them. Put the prepared pork in the fridge for a few hours. I would like to prepare the meat the day before and leave it in the fridge overnight.

We wash young potatoes very thoroughly. Pour cold water, add a tablespoon of salt and put in for cooking. From the moment the water boils, boil the potatoes for 20 minutes.

While the potatoes are boiling, we prepare a salad. Cut the colored tomatoes into particles, and the cocktail tomatoes in half. Cut the radishes into slices. Chop the spring onion and leaves of fresh coriander. We mix all ingredients. Sprinkle with olive oil and balsamic. Season with salt and pepper.

In a pan, dissolve two tablespoons of lard. Pieces of pork and onion are removed from milk and dried thoroughly. In a bowl, beat one egg, season with salt and pepper. Sprinkle each piece of meat with salt and pepper, then coat in egg first and then after in breadcrumbs. We shake off excess bread before putting it in the pan. Fry chops in hot lard. When they become gold, we will turn to the other side. Fry the onion from marinade the same way as meat.

Serve fried chops with young potatoes and dill, fried onions and tomatoes salad.