



## *Easy Pork Parmigiana*

SERVES: 4 | TOTAL TIME: 25 MINUTES

### INGREDIENTS

- 600 g pork medallions
- ¼ cup plain flour
- 1 egg
- 1 cup panko breadcrumbs
- ½ cup finely grated parmesan
- 1 tablespoon olive oil
- 1 tablespoon butter
- 250 g tomato medley or mini roma tomatoes, halved lengthways
- 220 g tub bocconcini, drained and torn
- ¼ cup small fresh basil leaves

### DIRECTIONS

1. Line a baking tray with baking paper. Place a pork medallions between 2 sheets of plastic wrap and using a meat mallet, gently flatten to ½ cm thick. Repeat with remaining pork medallions.
2. Place flour into a shallow bowl. Whisk egg in a shallow bowl. Combine breadcrumbs and parmesan in another shallow bowl.
3. Lightly coat pork medallions with flour, then coat with egg and press into the breadcrumb mixture.
4. Heat oil and butter in a frying pan over a medium heat. Add pork medallions and cook for 3 minutes on each side or until golden and just cooked through. Transfer to a baking tray.
5. Preheat a grill on high. Scatter tomatoes over pork medallions and top with bocconcini. Place under the grill and cook for 3 to 4 minutes until cheese is melted and bubbling.
6. Scatter with basil leaves and serve with a crunchy green salad.