



Pork Chops topped with Rustlin' Rob's Jalapeno Aioli

INGREDIENTS:

- [Rustlin' Rob's Jalapeno Aioli](#) (topping)
- Flaky sea salt and lemon wedges (for serving)
- Kosher salt Pepper
- 3 large eggs
- 1 1/2 cups dried potato flakes
- 4 (4-ounce) boneless pork chops, lightly pounded to 1/4 inch thick
- 1/4 cup unsalted butter
- 1/4 cup extra-virgin olive oil

DIRECTIONS:

1. Beat eggs with a pinch of salt in a shallow bowl.
2. Spread potato flakes in a **separate** shallow bowl.
3. Season pork chops to taste with salt and pepper.
4. Dip pork chops in egg, letting excess drip back into the bowl.
5. Dredge pork chops in potato flakes, pressing to help flakes adhere.
6. Heat butter and oil in a large skillet over medium-high until butter melts.
7. Working in batches, add pork to skillet, and cook until browned and crispy, about 2 minutes and 30 seconds per side.
8. Transfer pork chops to a paper towel-lined plate
9. Sprinkle with flaky sea salt, and serve the pork with the Jalapeno Aioli and lemon wedges.