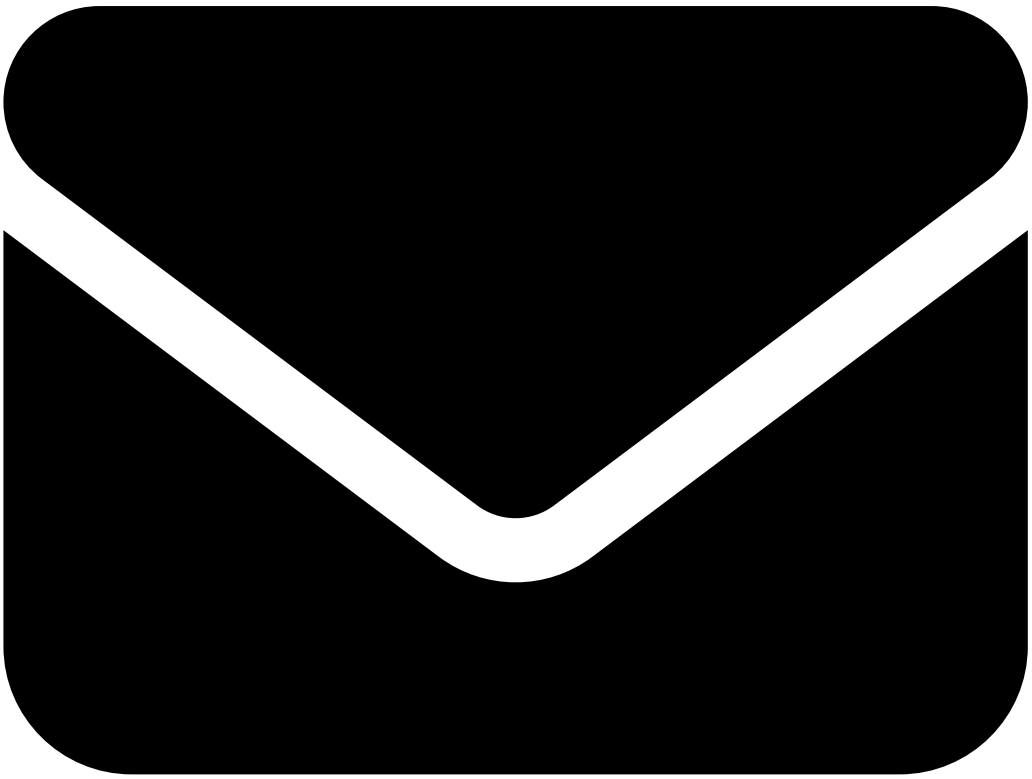
Bone- in Porkchops picatta

Bone-in Porkchops Picatta

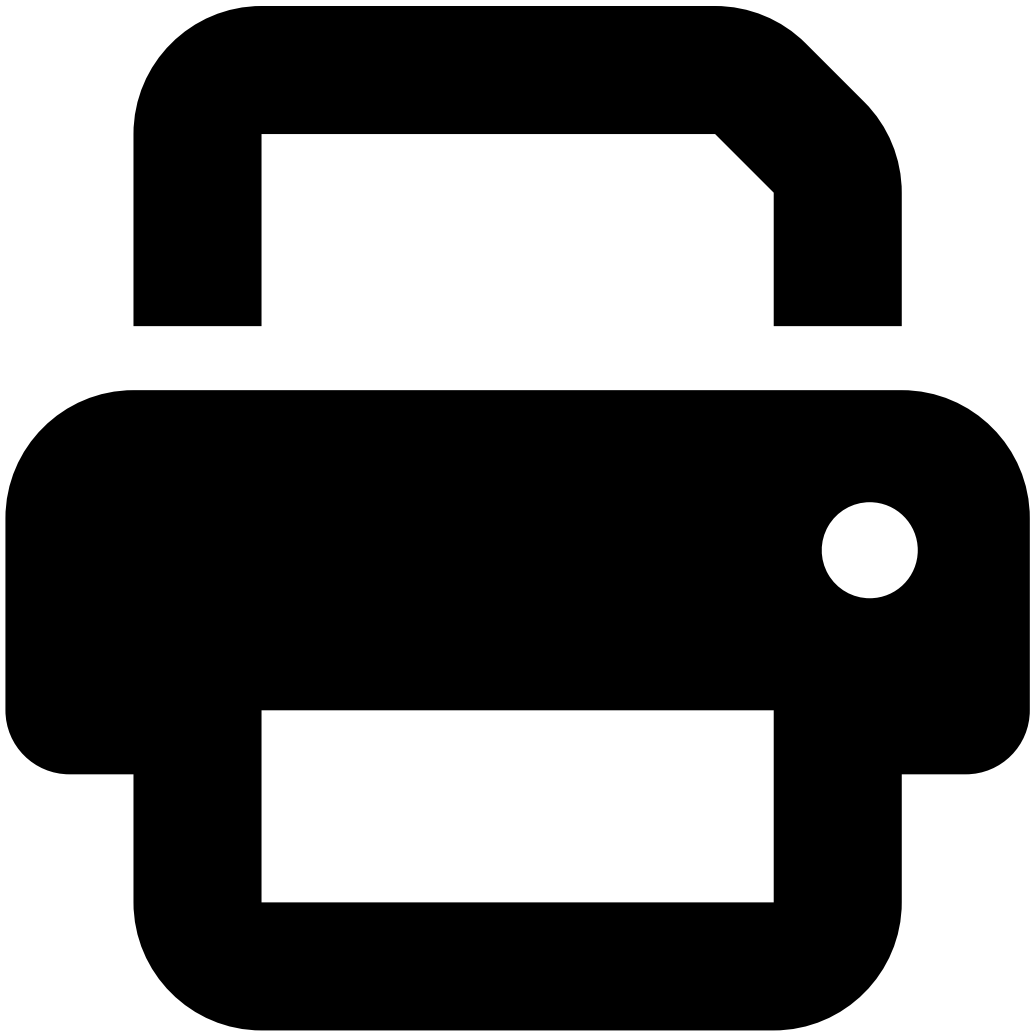
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Perfectly cooked and juicy bone-in porkchops picatta in less than 30 minutes. Only 5 minutes of prep and 15 minutes of cook time start to finish to make the best restaurant quality porkchops at home.
For these pan seared chops I am using 1-11/2 inch thick bone-in porkchops and pounding them thin. Thinner porkchops can be used you can skip this step. You can also use boneless porkchops. Although for me I find bone -in anything is much more flavorful.

It’s a one pan recipe that’s ready in less than 30 minutes and has the most flavorful porkchops with the most delicious picatta sauce.

Why you will love this bone-in

porkchop picatta recipe

Bone-in porkchop piccata is a delicious recipe. It combines the rich, juicy flavor of bone-in porkchops with the bright, zesty buttery lemon-caper sauce that defines a classic piccata.

The bone-in adds extra flavor and helps keep the meat tender and moist. The tang from the lemon and briny capers balances the savory richness of the pork, while white wine and butter brings everything together in a luscious sauce.

This bone-in porkchop piccata is a restaurant quality dish that’s surprisingly easy to make at home, making it an ideal recipe for both weeknight family dinners and fancy enough for special occasions. Plus, it pairs deliciously with simple sides like roasted potatoes, sauteed greens or creamy polenta. ENJOY!!

If you make this recipe please leave me a comment on your experience with this bone-in porkchop picatta recipe. I love hearing from you, and it helps others.

Bone-in Porkchops Picatta



Bone-in pork chops piccata are pan-seared until golden and finished in a bright, flavorful lemon, butter, and caper sauce. This easy Italian-inspired dinner comes together quickly and delivers restaurant-quality flavor with simple

ingredients.

- 4 bone -in porkchops
- 2 eggs
- 1 cup breadcrumbs
- 1/2 cup grated parmesan cheese
- 1/2 cup chopped Italian parsley
- 2 Tbsp. olive oil
- 3 Tbsp. butter
- 1/2 cup white wine
- 1 cup chicken broth
- juice from 1 lemon
- 1/2 cup drained capers
- salt and pepper to taste

1. Start by pounding the porkchops thin then salt and pepper to taste

2. In a bowl mix the breadcrumbs with the grated parmesan cheese and Italian parsley
3. In another bowl add the eggs and whisk slightly
4. Dip the chops first in the egg, then in the breadcrumb mixture. Use your hands to completely cover the porkchops with breadcrumbs
5. In a large saute pan over medium high heat add the olive oil and 1 Tbsp. of butter
6. Add the porkchops in batches to the skillet and fry until golden brown on both sides (about 5 minutes per side). remove and set the chops aside while you make the sauce.
7. In the same pan add the remaining butter add the garlic and shallots and cook until soft and translucent.
8. Deglaze the pan with the white wine waiting until it evaporates before adding the chicken stock, lemon juice and capers. Simmer over low heat until the sauce thickens.
9. Pour the picatta sauce over the porkchops. Top with

additional chopped Italian parsley. Serve with lemon slices.

For the best flavor, sear the pork chops until deeply golden before making the sauce. Those browned bits left in the pan add incredible flavor to the lemon-caper sauce.

Main Course
Italian
lemon caper pork chops