

Italian Pork Medallions Picatta

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This Italian pork medallion Picatta is the Italian version of German schnitzel.

Thin slices of pork are breaded, then perfectly fried to a golden deliciousness, and covered with a lemony, caper traditional Italian picatta sauce.

This Italian pork medallion picatta recipe may sound intimidating, it's not!! All you need is a prep plan and a large saute pan to make this restaurant quality meal everyone will love!!

3 Tips for success in this Italian Pork medallion picatta recipe

Tip number 1. when you make this Italian pork medallion picatta, pound the medallions the same thickness to insure even cooking.

Number 2. I find if you refrigerate the pork medallions after breading for at least 1 hour the breading sticks to the meat better.

And tip number 3. be sure the pan and oil are hot before dropping the meat. Nothing kills a crispy crust more than frying in oil that's the wrong temperature.

Last let me know how this Italian Flavored pork medallion

picatta recipe works out for you.

Please leave me a comment I love hearing from you!!!

Ingredients

- 2 lbs. boneless pork chops
- 2 cups Italian seasoned bread crumbs
- 1 cup grated parmesan cheese
- 2 eggs slightly beaten
- 1/2 cup capers
- 1/3 cup freshly squeezed lemon juice
- 1 cup chicken stock or white wine
- 2 Tbs. each butter and extra virgin olive oil
- 2 Tbs. chopped Italian parsley
- salt and pepper to taste

Instructions

1. Pound the pork chops thin then salt and pepper
2. Mix the breadcrumbs. parmesan and Italian parsley together
3. Dip the chops first in the egg then in the bread crumb mixture
4. Bring the butter and olive oil to medium heat
5. Fry the chops about 3 to 5 minutes per side or until golden brown and cooked through. Then remove and set aside
6. To the same saute pan add the garlic saute until tender and just beginning to brown
7. Deglaze the pan with the chicken stock or white wine scraping up all the brown bits at the bottom
8. Add the lemon juice simmer until sauce thickens about 10 minutes
9. Add the capers simmer a few minutes longer
10. Pour picatta sauce over pork medallions....Enjoy!!!