

Pork Chops with Cherry Tomatoes For Two
by Carole Carter
From My Carolina Home blog

1/2 cup panko bread crumbs
!/4 teaspoon garlic salt
!/4 teaspoon oregano
!/4 teaspoon lemon pepper
!/4 teaspoon thyme
olive oil
2 pork chops, 1/2-inch thick
4 cherry tomatoes, quartered
1 green onion, chopped

Preheat oven to 350°. Mix panko and next four ingredients. Mix in 1 teaspoon olive oil and mix with a fork until all the crumbs look moist. Coat the bottom of the pan with olive oil using a brush or paper towel. Place chops in skillet, top with panko mixture. Top with quartered cherry tomatoes and chopped green onion.
Bake 30 minutes.



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