



# Noreen's Kitchen

## Pork Scallopini

### Ingredients

2 pounds thin boneless pork loin chops	1 pound Crimini mushrooms, sliced
4 tablespoons butter, divided	1 large onion, minced
2 tablespoons olive oil	4 cloves garlic, minced
1/2 cup all purpose flour	2 tablespoons fresh parsley, minced
1 teaspoon salt	Juice of 1 lemon
1 teaspoon Italian seasoning	1 cup chicken stock or dry white wine

### Step by Step Instructions

Heat 2 tablespoons of butter and all of the olive oil in a large heavy bottomed skillet, over medium high heat.

If necessary, pound the pork chops with a meat mallet until they are about 1/8 inch thickness.

Mix together flour, salt and Italian seasoning in a shallow dish.

Dredge the pork chops in the flour mixture to cover completely. Set aside on a dish until all of your chops are finished.

Working in batches, brown the pork chops for 3 to 4 minutes on each side until they are browned and slightly crispy looking. Remove to a covered plate to keep warm while to finish the rest. Remember not to crowd the pan or you will not get a nice brown coating.

When the pork chops are cooked, add the onions, garlic and mushrooms. Using a flat spatula, gently coax the browned bits from the bottom of the pan. If needed, add a splash of chicken stock to help you along.

Allow the vegetables to cook for 5 minutes until the onions are translucent and the mushrooms are softened.

Add the remaining chicken stock and the lemon juice to the pan with the veggies. Stir well and allow the mixture to simmer for five additional minutes to reduce the sauce just a bit.

Add the butter to the sauce to finish. Stir until it is incorporated.

Add the pork chops back to the pan and nestle them into the vegetables and sauce. Allow to simmer for five more minutes. This will help to thicken up and bind the sauce even further for a beautiful silky finish.

Turn off the heat and allow to sit for five minutes before serving over rice or pasta.