

# Sheet-Pan Crispy Pork Schnitzel

## Ingredients

½ cup plus 1 tablespoon extra-virgin olive oil, plus more for greasing baking sheet

⅓ cup all-purpose flour

2 large eggs

2 teaspoons minced garlic (from about 2 cloves)

2 tablespoons mayonnaise

2 cups panko breadcrumbs

2 (1-inch-thick) boneless pork loin chops (about 1 1/4 pounds total), halved crosswise and pounded to 1/8-inch thickness

Kosher salt and black pepper

## Method

Heat oven to 400 degrees. Lightly grease a rimmed baking sheet.

Separately place flour and eggs in two shallow bowls. Beat the eggs, then stir in the garlic. In a third shallow bowl, whisk 3 tablespoons of the oil with mayonnaise until well blended, then add breadcrumbs and mix with your fingers until there are no clumps, and oil is evenly distributed.

Season pork with salt and pepper. Working with one piece at a time, dredge in flour (shake off excess), dip in egg (shake off excess) and dredge in breadcrumbs, pressing to adhere. Transfer to the prepared baking sheet. Bake until golden and crispy, about 20 to 25 minutes. Season with salt and pepper.

