



PORK MILANESE WITH MUSHROOMS AND HERBS

Prep Time: Active 35 minutes

Makes 4 servings

Taking advantage of thinly sliced pork chops gives you a jump-start for getting dinner on the table. The simple bread crumb coating and an accompaniment of mushrooms cooked with red wine and herbs add easy panache to this dish. An ideal recipe for Sunday Dinners with family or elevated gatherings with friends. Pair with the Mamma Mia Red Blend for an added touch of revelry.

INGREDIENTS

5 tablespoons olive oil

3/4 pound white or crimini mushrooms, wiped clean and thinly sliced

2 teaspoons minced or pressed garlic

3/4 cup Mamma Mia Red Blend

3 tablespoons finely chopped fresh herbs (parsley, thyme, basil and/or chives)

Salt and freshly ground black pepper

2 large eggs

1 cup dried bread crumbs, plain or herb

8 thin, boneless pork chops (about 1 1/2 pounds total)

INSTRUCTIONS

Preheat the oven to 200°F.

Heat 1 tablespoon of the olive oil in a medium skillet over medium heat. Add the mushrooms and garlic and cook, stirring occasionally, until the mushrooms are tender and any liquid they give off has evaporated, about 5 minutes. Add the wine, increase the heat to medium-high and simmer until reduced by about one third, 2 to 3 minutes. Stir in the herbs with a good pinch each of salt and pepper and set the skillet aside.

Beat the eggs well in a shallow dish, such as a pie pan, then stir in a pinch of salt. Scatter the bread crumbs evenly on a plate. Dip one of the pork chops in the beaten egg and allow excess to drip off before laying it on the bread crumbs. Coat the pork chop evenly with the crumbs, patting to remove excess. Set aside on a plate and repeat with the remaining pork chops.

Heat 2 tablespoons of the olive oil in a large, heavy skillet over medium heat. Add 4 of the pork chops and cook until nicely browned on the bottom, 3 to 4 minutes. Turn the pork chops over and cook on the second side until browned and no longer pink in the center, about 3 minutes longer. Transfer the pork chops to a baking sheet and keep warm in the oven. Heat the remaining 2 tablespoons of the olive oil in the skillet, cook the remaining 4 pork chops and add them to the baking sheet in the oven.

Reheat the mushrooms over medium heat. Arrange the pork chops slightly overlapping on individual plates, spoon the mushrooms over and serve.

Serving suggestions: For a complete meal, serve the pork chops with creamy polenta and sautéed broccolini or broccoli.



Pair this with:
Mamma Mia
Red Blend



MAMMAMIWINES.COM

[f](#) [@](#) [@MammaMiaWines](#)

#MammaMiaMoment
#LifeLaughterLasagna

ITEM #110 ©2017 IMPORTED FROM ITALY BY STE. MICHELLE WINE ESTATES LTD., WOODINVILLE WA 98072 RED WINE