

LAY'S® Fried Pork Chops

Ingredients

- 6 cups LAY'S® Classic Potato Chips
- 3 tbsp soy sauce
- 2 tbsp rice wine
- 4 ½ tsp granulated sugar
- 1 tbsp minced garlic
- 1 tbsp oyster sauce
- 1 tsp white pepper
- 1/2 tsp Chinese five-spice powder
- 1/2 tsp minced fresh gingerroot
- 6 boneless pork loin chops
- 2 eggs
- Canola oil, for frying

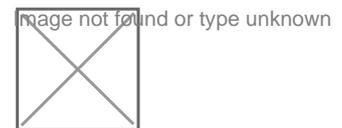
How to make it

1. In chip bag or resealable bag, using rolling pin, finely ground LAY'S® Classic Potato Chips. Transfer to shallow bowl.
2. In large bowl, whisk together soy sauce, rice wine, sugar, garlic, oyster sauce, white pepper, five-spice and ginger until combined. Add pork to marinade; turn to coat. Marinate in refrigerator for at least 1 hour and up to 24 hours.
3. Transfer flour to another shallow dish.
4. Whisk together eggs in another shallow dish.
5. Remove pork chops from marinade; discard marinade. Dip each chop in flour, dip in eggs and dredge in crushed potato chips. Let rest for 5 minutes.
6. Meanwhile, pour enough oil into large skillet to reach 1 inch up sides of pan. Heat over medium heat until instant-read thermometer registers 340°F.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	10 min	40 min	6

Made with



LAY'S® Classic Potato Chips

7. Cook pork chops in hot oil, flipping once, for 6 to 8 minutes or until golden brown and cooked through.
8. Transfer to paper towel to drain. Cut pork chops into slices to serve.