

Pork Chop, Potato and Asparagus Sheet Pan Bake

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Serves 4

- 1 pound baby potatoes
- 2 Tbsp olive oil, divided
- 2 oz fresh grated parmesan cheese
- 1/2 cup panko breadcrumbs
- 1 tsp garlic powder
- 1/2 tsp ground black pepper
- 1 pound boneless porkchops (4 oz each) **SEE NOTE
- 1 pound asparagus spears, trimmed

1. Preheat oven to 350. Spray a sheet pan with non stick spray
2. Clean and cut potatoes into halves or quarters, depending on the size. Place on baking sheet and toss with 2 teaspoons of olive oil. Mix around so all are coated. Put the potatoes down one side of the sheet pan.
3. In a shallow pie plate, mix parmesan cheese, panko breadcrumbs, garlic powder and pepper. Stir to combine
4. Place pork chops on sheet pan. Brush the tops with 2 tsp olive oil. Spoon half of the breadcrumb mixture over the pork chops, pressing down onto the chops to form a crust. Bake for 25 minutes

5. Remove from oven and stir potatoes. Make room on tray for asparagus.
6. Add the asparagus to the tray and drizzle with remaining 2 tsp of olive oil. Make sure it is well coated (you can use a brush to spread it). Sprinkle the remaining bread crumb mixture evenly over the potatoes and asparagus. Cook everything for 20 minutes more.

Do not use "thin sliced" pork chops – use ones that are about 1/2 inch thick. If you use thin they will be dry and tough.