

fried pork chop

Marinated in patis and calamansi, the meat has a subtly salty flavor. The seasoned breading gives it a crunch that's sure to entice your kids to chow down and fill up for the rest of the day at school.

INGREDIENTS

1 kilo pork chop (5 pieces, 1-inch thick)
 1 Tbsp Datu Puti Patis
 ½ tsp ground black pepper
 3 pieces calamansi, juiced
 1 pack Golden Fiesta Big Crunch Breading Mix, 60 g
 2 cups Golden Fiesta Oil, for frying

DIPPING SAUCE

½ cup Papa Banana Catsup

PROCEDURE

- 1 Marinate pork in **Datu Puti Patis**, pepper, and calamansi for 5 minutes. Steam for 5 minutes, then let stand to dry for 30 minutes.
- 2 Coat each pork chop evenly with **Golden Fiesta Big Crunch Breading Mix**.
- 3 Heat **Golden Fiesta Oil** in a pan, then fry until golden brown and crispy, about 5 minutes.
- 4 Serve with **Papa Banana Catsup**.



TAKES 50 MINUTES
MAKES 4 TO 5 SERVINGS



TIME SAVER Steaming the pork chop before frying ensures even cooking and cuts the time you need to fry it.