

Chili Spiced Pork Chops

(Based off of Andrea Keith of Kentwood, Michigan's recipe from Taste of Home)

1 ½ cups corn flakes
3 T chili Powder
½ t seasoned salt
1 Egg
¼ cup water
6 boneless pork chops

Process the corn flakes in food processor until crumbs. Combine with spices in a bowl. Beat eggs and water in another bowl. Coat chops with egg mixture then roll in crumbs until covered. Grease a lasagna pan and place the coated pork chops in the pan. Bake uncovered at 350 for 30 – 40 min check with meat thermometer to be they are done.

<http://www.lincolntent.com/GlutenFreeCaseinFree-PorkRecipes.html>