

HONEY MUSTARD PORK SCALOPPINI

4 tenderized (cubed) scaloppini cutlets
2 tablespoons honey
2 tablespoons spicy brown mustard
1/3 cup crushed butter-flavored crackers (about 8
crackers)
1/3 cup dry bread crumbs
1 tablespoon vegetable oil
1 tablespoon butter



Combine honey and mustard; brush over both sides of pork. Combine cracker and bread crumbs; add pork and turn to coat.

Cook pork over medium heat in oil or butter for 2-3 minutes on each side or until crisp and juices run clear.