



**MAIALE ALLE ERBE
(Pork Chops with Aromatic Herbs)**

Ingredients:

- 4 pork chops
- 15 sage leaves
- 10 tablespoons extra virgin olive oil
- 5 tablespoons breadcrumbs
- 4 garlic cloves
- 3 sprigs rosemary
- 2 tablespoons thyme
- 1 teaspoon salt
- ½ teaspoon pepper

Directions:

Mince the garlic with the herbs, add 3 tablespoons extra virgin olive oil, breadcrumbs and mix. Rub the mixture on the chops and press. Heat remaining extra virgin olive oil in a pan and cook the chops for 2 - 3 minutes each side.