



# Scrumptious Pork Schnitzel

Serves 4

## Ingredients:

4 boneless pork loin chops  
1 cup seasoned flour  
4 eggs  
3 tablespoons milk  
2 cups bread crumbs  
3 tablespoons vegetable oil

## Directions:

1. Tenderize pork cutlets with meat mallet until 1/8-inch thick.
2. Beat together eggs and milk. Place seasoned flour and bread crumbs in separate bowls. Dredge pork cutlet in seasoned flour, dip both sides of cutlet in egg wash, then coat cutlet with bread crumbs.
3. Heat oil in saute pan over medium temperature setting.
4. Pan-fry cutlet until golden brown, approximately 2 minutes per side. Serve Schnitzel with mashed potatoes and braised cabbage.

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**Season:** Winter

**RecipeIntro:** A classic dish that's full of flavor and texture.

**Week:** 201919

**FeatureIntro:** A fantastic German-style dish.