

Pork Schnitzel

Ingredients

4 Pork Loin Chops (5 ounces each)
1/2 c Flour
0 ds Salt
0 ds Ground Black Pepper
0 ds Garlic Powder
1 Egg
1/4 c Milk
2 T Olive Oil
2 T Unsalted Butter
1 Thyme Sprig
1 Lemon (cut into wedges)
1 c Breadcrumbs

Instructions

- 1.Begin by butterflying each chop then placing each between 2 sheets of plastic wrap and gently pounding them out with the flat side of a meat tenderizer until they are an even 1/4-inch thick.
- 2.Put the flour in a shallow dish and season with salt and pepper. Whisk the egg and milk in another shallow dish and season with salt and pepper. Put the bread crumbs in a third dish and again season with salt and pepper.
- 3.Lightly dredge each piece of pork in flour, then in the egg and finally into the bread crumbs, pressing the bread crumbs onto the pork gently so they have a nice even coating.
- 4.Lay the breaded pork cutlets in a single layer on a plate lined with parchment and refrigerate, uncovered, for 10 to 12 minutes to allow the

Pork Schnitzel

coating to dry out a little and adhere to the pork.

5.Heat oil and butter in large nonstick skillet over medium-high heat. Add the thyme sprig and let it fry for about 1 minute to infuse the oil.

Remove the thyme sprig and reserve.

6.Gently lay the cutlets into the pan and cook until golden brown and crispy, about 3 minutes per side. Remove to a wire rack to drain. Season immediately with salt and transfer to a serving platter while still hot. Garnish with lemon wedges and the fried thyme sprig before serving.