

SCHNITZEL (pork, chicken breast, turkey, veal or chicken thighs)

Ingredients

6 boneless top pork loin chops, 6 boneless, skinless chicken breasts, 6 turkey breast slices, 6 boneless, skinless chicken thighs or 6 slices veal
1/2 teaspoon salt
1/3 cup all-purpose flour
1/3 cup dried bread crumbs
2 eggs
½ cup vegetable oil
Salt and pepper to taste

Preparation

Place meat between 2 sheets of waxed paper. With meat mallet or rolling pin, pound to 1/8-inch thick.

Add salt and pepper to flour. Measure flour and bread crumbs onto separate sheets of waxed paper. Whisk eggs in bowl. Lightly coat cutlets in flour, shaking off excess; dip in egg mixture, then into bread crumbs, pressing crumbs to coat.

Heat oil in large nonstick skillet over medium-high heat. Working in batches, add meat to skillet; cook, turning once, until golden brown, about 3 minutes per side. Remove cutlets to warm platter. Serve immediately.

Top with melted butter and lemon and chopped parsley for color