

## **Schnitzel**

### **Ingredients**

4-6 boneless thin cut pork chops, chicken breasts or veal cutlet

2 eggs beaten

1 cup instant potato flakes

¼ cup Romano cheese grated

½ tsp. garlic salt

¼ cup canola oil

Sea salt, chopped parsley and lemon wedges for serving

### **Preparation**

Pound pork chops to ¼ inch thick, season both sides with salt and pepper, set aside.

Mix potato flakes, cheese and garlic salt in dish.

Heat oil in large skillet over medium high.

Dip pork chops in egg mixture, then dredge in potato flakes, pressing chops so flake mixture adheres. Add chops to oil and fry 2 minutes each side until golden brown.

Place cooked chops on plate lined with paper towels and sprinkle with sea salt.

Serve finished pork chops with parsley and lemon wedges.