



Pork Schnitzel with Dijon Gravy



Ingredients, Schnitzel:

- 4 boneless pork chops
- ½ cup all-purpose flour
- 2 large eggs
- 1 cup breadcrumbs
- ¼ cup grated Parmesan cheese
- 1 tsp Paprika
- Salt and pepper to taste
- 3 TBLs olive oil

Ingredients for the gravy:

- 2 TBLs unsalted butter
- 2 TBLs all-purpose flour
- 1 cup chicken broth
- ½ cup heavy cream
- 2 TBLs Dijon mustard
- 1 tsp Worcestershire sauce

Method:

1. Pound the pork chops to about ¼-inch thickness and season with salt and pepper. Set up three bowls: one with flour, one with whisked eggs, and one with breadcrumbs mixed with Parmesan and paprika. Coat each pork chop in flour, dip in egg, and press into the breadcrumb mixture.
2. Heat olive oil in a skillet over medium heat. Cook each pork schnitzel for 3-4 minutes per side until golden and crispy. Remove and keep warm.
3. In the same skillet, melt butter and whisk in flour, cooking for 1 minute. Gradually add chicken broth, whisking constantly, then stir in heavy cream, Dijon mustard, and Worcestershire sauce. Simmer until thickened.