

Crispy Pork Cutlets with Garlic Mashed Potatoes





Instructions

1. Season the pork cutlets on both sides with salt and pepper.
2. Dredge each cutlet in flour, dip in beaten eggs, then coat with breadcrumbs.
3. Heat olive oil in a large skillet over medium heat.
4. Add cutlets and cook for 3-4 minutes per side or until golden brown and cooked through.
5. Drain on paper towels.
6. Serve with lemon wedges and garnish with parsley, if desired.

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