

Pork Schnitzel

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

To make Germanstyle pork schnitzel pork loin chops are pounded thin breaded and quickly pan fried until crisp and delicious

Ingredients

- - 4 (5 ounce) boneless pork loin chops
- trimmed - 1 teaspoon table salt
- divided - ½ teaspoon black pepper
- divided - ¼ cup all-purpose flour - ½ teaspoon garlic powder - ½ teaspoon onion powder - 2 large eggs - ¼ cup whole milk - 1 ½ cups panko breadcrumbs - 6 tablespoons canola oil
- divided - 2 tablespoons unsalted butter
- divided - chopped fresh thyme for garnish - lemon wedges for serving

Instructions

1. Place 1 pork chop between 2 sheets of plastic wrap on a clean work surface or cutting board. Pound pork chop using a meat mallet until 1/4-inch thick. Transfer to a clean plate. Repeat with remaining pork chops. Evenly sprinkle pork chops with 1/2 teaspoon of the salt and 1/4 teaspoon black pepper. Dotdash Meredith Food Studios Mix together flour
2. garlic powder
3. onion powder
4. 1/4 teaspoon salt and remaining 1/4 teaspoon pepper in a shallow dish. Place eggs and milk in a separate shallow dish and whisk to combine. Place breadcrumbs in a separate shallow dish. Dip a pork chop in flour
5. dusting off excess flour; dip in egg mixture
6. allowing excess to drip off. Place into breadcrumbs; flip and press pork into breadcrumbs until well covered. Repeat with remaining pork chops. Dotdash Meredith Food Studios Place prepared pork chops on a plate or sheet tray and transfer to the refrigerator
7. uncovered
8. for 5 to 10 minutes. Dotdash Meredith Food Studios Heat 3 tablespoons of the oil and 1 tablespoon of the butter in a large skillet over medium-high. Add 2 pork chops and cook
9. flipping once
10. until golden brown on each side and no longer pink in the center
11. 2 to 3 minutes per side. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Adjust heat to prevent burning. Transfer to a clean plate or sheet tray. Pour off and discard oil from pan; wipe skillet clean and place back on stovetop over medium-high. Add remaining 3 tablespoons oil and 1 tablespoon butter and repeat with remaining 2 pork chops. Sprinkle cooked pork chops with remaining 1/4 teaspoon salt and thyme. Serve chops with lemon wedges. Dotdash Meredith Food Studios