



THE ingles TABLE

CHEF KEVIN

Pork Schnitzel



SHOPPING LIST

- 5 oz thinly pounded pork cutlet
- 2 tbsp olive oil
- 2 tbsp lemon juiced
- 1 cup Italian seasoned bread crumbs
- 3 quail eggs
- 1 tsp chopped parsley

INSTRUCTIONS

- Dredge cutlet in lemon juice and then into the bread crumbs.
- Saute over medium heat in the olive oil.
- Remove from pan, and saute eggs.
- Place eggs on the cutlet and season with the chopped parsley and serve.