

## Pork Schnitzel - Lemon Dill Sauce

### INGREDIENTS

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- 10 Ea Pork Boneless Loin Chop 3.5 oz
- Salt & Pepper
- 0.25 cup Flour
- 2 Ea Eggs Beaten
- 0.25 cup Milk
- 1.5 cup Breadcrumbs
- 2 tsp Paprika
- 0.5 cup Oil

### SAUCE

- 1 cup Chicken Stock
- 2 cup Sour Cream
- 3 tbsp Lemon juice



### PLATING

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- Place Fresh Vegetables and mashed potato on the plate.
- Place Pork Schnitzel on the mashed potato.
- Nap with 1oz of dill sauce.
- Sprinkle with fresh parsley.

### PREPARATION

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1. Hammer the Pork Chops to flatten approx. 1/4"
2. In 3 separate bowls, breadcrumb each pork chop:
  1. Bowl 1 - Flour & salt & pepper
  2. Bowl 2 - Egg & milk whisked together
  3. Bowl 3 - Breadcrumbs & paprika

### SCHNITZEL PREPARATION

1. Place Pork Chop in flour, then egg, then breadcrumbs
2. Working in batches - Heat oil in a large skillet. Sauté schnitzel both sides.
3. Place in hotel pan & keep warm