

## Crispy Pork Schnitzel with Creamy Dijon Gravy: A Flavorful Feast

If you're looking for a classic, comforting dish with a gourmet twist, this



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 4 pork cutlets ?
- 1 cup flour ?
- 2 eggs, beaten ?
- 1 cup breadcrumbs ?
- 2 tablespoons Dijon mustard ?
- 1/4 cup chicken broth ?
- 1/4 cup heavy cream ?
- 2 tablespoons butter ?
- Salt and pepper to taste ?

#### Instructions:

**Prepare the Pork Cutlets:** Lightly season both sides of the pork cutlets with salt and pepper.

**Bread the Cutlets:** Dredge each cutlet in flour, ensuring it's evenly coated.

Dip the floured cutlets into the beaten eggs, letting any excess drip off.

Coat the cutlets in breadcrumbs, pressing gently to adhere.

**Fry the Schnitzels:** Heat the butter in a large skillet over medium-high heat. Fry the breaded pork cutlets for 4-5 minutes per side, or until golden brown and cooked through. Transfer the cooked cutlets to a plate and keep warm.

**Make the Dijon Gravy:** In the same skillet, reduce the heat to medium. Add the Dijon mustard, chicken broth, and heavy cream. Stir well to combine, scraping up any browned bits from the pan for extra flavor.

**Simmer the Gravy:** Let the gravy simmer for 2-3 minutes, or until slightly thickened. Taste and adjust seasoning with salt and pepper as needed.

**Serve:** Pour the Dijon gravy over the schnitzels and serve immediately. Pair with mashed potatoes, roasted vegetables, or a crisp green salad for a complete meal.

**Tips for Perfect Pork Schnitzel:**

**Thin is Best:** Pound the pork cutlets to an even thickness for quick and uniform cooking.

**Keep It Crispy:** After frying, place the schnitzels on a wire rack to keep them crispy while preparing the gravy.

**Gravy Variations:** Add a splash of white wine to the gravy for extra depth of flavor.

**Bread Ahead:** Bread the cutlets in advance and refrigerate for up to an hour to save time and help the coating stick better.

**Why This Recipe Stands Out:**

## DIRECTIONS

1. Prepare the : **Pork Cutlets:** Lightly season both sides of the pork cutlets with salt and pepper.
2. Bread the : **Cutlets:** Dredge each cutlet in flour, ensuring it's evenly coated.
3. Dip the floured cutlets into the beaten eggs, letting any excess drip off.
4. Coat the cutlets in breadcrumbs, pressing gently to adhere.
5. Fry the : **Schnitzels:** Heat the butter in a large skillet over medium-high heat. Fry the breaded pork cutlets for 4-5 minutes per side, or until golden brown and cooked through. Transfer the cooked cutlets to a plate and keep warm.
6. Make the : **Dijon Gravy:** In the same skillet, reduce the heat to medium. Add the Dijon mustard, chicken broth, and heavy cream. Stir well to combine, scraping up any browned bits from the pan for extra flavor.
7. Simmer the : **Gravy:** Let the gravy simmer for 2-3 minutes, or until slightly thickened. Taste and adjust seasoning with salt and pepper as needed.
8. Serve: Pour the Dijon gravy over the schnitzels and serve immediately. Pair with mashed potatoes, roasted vegetables, or a crisp green salad for a complete meal.
9. Tips for Perfect Pork Schnitzel: **Thin is Best:** Pound the pork cutlets to an even thickness for quick and uniform cooking.
10. Keep : **It Crispy:** After frying, place the schnitzels on a wire rack to keep them crispy while preparing the gravy.

11. Gravy : Variations: Add a splash of white wine to the gravy for extra depth of flavor.
12. Bread : Ahead: Bread the cutlets in advance and refrigerate for up to an hour to save time and help the coating stick better.
13. Why This Recipe Stands Out: The combination of crispy pork schnitzel and creamy Dijon gravy makes this dish a showstopper. It's quick enough for a weeknight meal yet impressive enough for entertaining guests. The rich flavors and satisfying textures will have everyone asking for seconds.
14. Try this recipe for your next dinner and enjoy a comforting dish that's as delicious as it is easy to prepare.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crispy-pork-schnitzel-with-creamy-dijon-gravy-a-flavorful-feast/>