

Crispy Wiener Schnitzel with Golden Fries: An Austrian Classic

Wiener Schnitzel: The Golden Standard of European Comfort Food



OVEN
325°F

TIME
7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 veal cutlets (or thin pork loin/chicken breast),
pounded to ... inch thick

Salt and black pepper, to taste

$\frac{1}{2}$ cup all-purpose flour

2 large eggs, beaten

$\frac{1}{2}$ cups fine breadcrumbs (use Panko for extra
crisp)

Vegetable oil or clarified butter, for frying

Lemon wedges, for serving

2 large potatoes, cut into fries

Oil for deep frying

Salt, to taste

Swaps and Notes:

Meat Options: Veal is traditional, but pork or
chicken makes a great substitute.

Breadcrumbs: Panko adds extra crunch, while
traditional breadcrumbs give a smoother crust.

Clarified Butter vs. Oil: Butter adds flavor, oil
is more accessible. You can blend both.

Shortcut Fries: Frozen fries work in a pinch, but
homemade is worth it.

Step-by-Step Instructions:

Prep the Cutlets Season both sides of the pounded
cutlets with salt and pepper.

Set Up Breeding Station Prepare three shallow
dishes: one with flour, one with beaten eggs, and
one with breadcrumbs.

Bread the CutletsDredge each cutlet in flour (shake off excess), dip in egg, then press into breadcrumbs firmly.

Make the Fries (First Fry)Rinse cut potato fries in cold water. Pat dry. Heat oil to 325°F (160°C) and blanch fries for 5-7 minutes until soft but pale. Remove and drain.

Fry the SchnitzelIn a large skillet, heat 1 inch of oil or clarified butter over medium-high heat. Fry cutlets 2-3 minutes per side until golden. Drain on paper towels.

Fries (Second Fry)Raise oil temperature to 375°F (190°C). Fry blanched potatoes 2-4 minutes until crisp. Drain and salt immediately.

Serve It UpPlate schnitzels with a lemon wedge and generous pile of hot fries.

Tips for Success:

Pound Meat Evenly: Ensures fast, even cooking and tenderness.

Don't Overcrowd the Pan: Fry one or two cutlets at a time for best crispiness.

Double Fry Your Fries: The secret to restaurant-style crispness.

Serve Immediately: Both the schnitzel and fries are best hot and fresh.

Serving Suggestions & Pairings:

This Mexican Chicken and Rice Casserole for a filling meal

These Sheet Pan Quesadillas as a fun side or appetizer twist

A light green salad or cucumber-dill salad to balance the richness

Storage & Leftover Tips:

Fridge: Store schnitzel and fries separately in airtight containers for up to 3 days.

Reheat: Use an oven or air fryer for schnitzel to retain crispness. Avoid microwaving.

DIRECTIONS

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13. This : Mexican Chicken and Rice Casserole for a filling meal
14. These : Sheet Pan Quesadillas as a fun side or appetizer twist
15. A light green salad or cucumber-dill salad to balance the richness
16. Storage & Leftover Tips: Fridge: Store schnitzel and fries separately in airtight containers for up to 3 days.
17. Reheat: Use an oven or air fryer for schnitzel to retain crispness. Avoid microwaving.
18. Freeze: Breaded (uncooked) schnitzels freeze well-just thaw and fry when ready.
19. More Recipes You'll Love: These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
20. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
21. This : Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor
22. Final Thoughts: Wiener Schnitzel is more than a meal-it's a tradition. With this easy, detailed guide, you can bring the flavors of Austria to your kitchen and enjoy a meal that's as fun to cook as it is to eat.
23. Try it, tweak it, and make it your own! Tag @ChefManiac or drop a comment with your schnitzel spin. For more crispy, golden comfort food, follow along for weekly recipe drops.

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