

## Crispy Beef Cutlets: A Classic and Comforting Weeknight Meal

1 lb beef cutlets, or thinly sliced steak



**OVEN**  
**375°F**

**TIME**  
**2-3 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb beef cutlets, or thinly sliced steak
- 1/2 cup all-purpose flour
- 1 teaspoon salt, divided
- 1/2 teaspoon black pepper, divided
- 1 large egg, beaten
- 1 tablespoon water
- 1 cup plain breadcrumbs
- 1/2 teaspoon paprika
- 1/4 cup vegetable oil (or enough for a thin layer in the pan)

### DIRECTIONS

- 1.** Prep the : Beef: If you're using steak, place it between two sheets of plastic wrap and pound it with a meat mallet until it's about 1/4 inch thick. Pat the beef dry with a paper towel.
- 2.** Set up the : Breeding Station: Set up three shallow dishes. In the first dish, mix the flour with 1/2 teaspoon of salt and 1/4 teaspoon of black pepper. In the second dish, whisk the egg and water together. In the third dish, mix the breadcrumbs, paprika, and the remaining salt and pepper.
- 3.** Bread the : Cutlets: One at a time, dredge each beef cutlet in the flour mixture, shaking off any excess. Then, dip it into the egg mixture, letting the excess drip off. Finally, press the cutlet into the breadcrumb mixture, making sure it's coated on both sides.
- 4.** Cook: Heat the vegetable oil in a large skillet over medium-high heat. Carefully place the breaded cutlets in the hot oil. Cook for 2-3 minutes per side, or until they are golden brown and cooked through. You may need to do this in batches to avoid overcrowding the pan.
- 5.** Serve: Remove the cutlets from the skillet and place them on a paper towel-lined plate to drain any excess oil. Serve immediately while they are hot and crispy.

### SWAPS & NOTES

Beef Cutlets: You can find pre-tenderized beef cutlets in the meat section of most grocery stores.

If you can't find them, you can use thinly sliced sirloin or flank steak and tenderize it yourself by pounding it with a meat mallet.

Breadcrumbs: Plain breadcrumbs are great, but you can also use panko breadcrumbs for an extra-crispy texture.

You can also add some grated Parmesan cheese or a pinch of garlic powder to the breadcrumbs for more flavor.

## TIPS FOR SUCCESS

**Keep the Oil Hot:** A hot pan is crucial for a crispy crust.

If the oil isn't hot enough, the breading will absorb the oil and become soggy.

**Don't Overcrowd the Pan:** Cook the cutlets in batches if you need to.

Overcrowding the pan will lower the temperature of the oil and prevent the cutlets from getting crispy.

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

Original recipe: <https://chefmaniac.com/crispy-beef-cutlets-a-classic-and-comforting-weeknight-meal/>