

Crispy Pork Schnitzel with Creamy Dijon Gravy: A Classic Comfort Dish

Crispy Pork Schnitzel with Creamy Dijon Gravy



TIME
3-4 min

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INGREDIENTS

- 4 pork cutlets
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 cup breadcrumbs
- Salt and pepper, to taste
- 2 tbsp butter
- 2 tbsp olive oil
- 1 cup chicken broth
- 1 tbsp Dijon mustard
- 1 tbsp heavy cream
- 1 tsp lemon juice

Instructions:

Prepare the Pork Cutlets: Season the pork cutlets generously with salt and pepper. Dredge each cutlet in flour, then dip in beaten eggs, and finally coat with breadcrumbs. Press lightly to ensure an even coating.

Fry the Schnitzels: Heat butter and olive oil in a large skillet over medium heat. Fry the breaded pork cutlets for 3-4 minutes on each side, or until golden brown and crispy. Remove from the skillet and set aside on a plate lined with paper towels.

Make the Dijon Gravy: In the same skillet, reduce the heat to medium-low and add the chicken broth, scraping up any browned bits from the bottom of the pan for extra flavor. Stir in the Dijon mustard, heavy cream, and lemon juice. Let the mixture simmer for 2-3 minutes, or until the gravy thickens.

slightly.

Serve and Enjoy: Plate the schnitzels and pour the warm Dijon gravy over the top. Serve immediately with your favorite sides.

Tips for the Best Pork Schnitzel:

Thin Cutlets: Pound the pork cutlets with a meat mallet for even thickness and tender meat.

Crispy Coating: Use panko breadcrumbs for an extra crispy texture.

Gravy Variations: Add a splash of white wine to the gravy for a more complex flavor.

Serve with Sides: Pair the schnitzel with buttery mashed potatoes, spaetzle, or a crisp green salad for a balanced meal.

Why You'll Love This Recipe:

DIRECTIONS

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5. **Tips for the Best Pork Schnitzel:** **Thin Cutlets:** Pound the pork cutlets with a meat mallet for even thickness and tender meat.
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7. **Gravy : Variations:** Add a splash of white wine to the gravy for a more complex flavor.
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9. **Why You'll Love This Recipe:** This Crispy Pork Schnitzel with Creamy Dijon Gravy is a delightful blend of textures and flavors. The crispiness of the

schnitzel complements the smooth, tangy gravy, making it a dish that's both comforting and indulgent. It's versatile enough for a family dinner or a special gathering with friends.

10. Give this recipe a try and let me know how it turns out! For more inspiring recipes, visit I Wuv Cooking.

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