Lemon & Sage Pork Schnitzels



Ingredients

2 Tbsp / 30 mL mayonnaise
2 Tbsp / 30 mL Dijon mustard
1 egg
2 Tbsp / 30 mL water
1 cup / 250 mL panko breadcrumbs*
1 tsp / 5 mL lemon zest
1 tsp / 5 mL dried sage leaves
½ tsp / 2 mL ground black pepper
Canola oil
4 pork schnitzels or scaloppini**
Lemon wedges for garnish

Directions

1. Set up 3 plates side by side. Combine mayonnaise and mustard on first plate. On second plate, whisk together egg and water. Combine breadcrumbs with lemon zest, sage and pepper on third plate.
2. Coat schnitzels with mayonnaise mixture, dip into egg mixture, and then coat with breadcrumb mixture.
3. Transfer schnitzels to a rack; allow crumbs to dry, about 15 minutes.
4. In nonstick skillet, heat a small amount of oil over medium-high heat.
5. Pan-fry schnitzels, 4-5 minutes per side until golden brown; do not overcook.
6. Garnish with lemon wedges.

* Panko breadcrumbs are a lighter, fluffy type of crumb. Regular fine breadcrumbs may be substituted.
** Trimmed pork loin centre chops, pounded to ¼-inch thick, may be substituted for schnitzels.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 45
- **Cook Time (Minutes):** 10
- **Number of Servings:** 4