



Pork Cutlets Tosca

Prep Time: 10 minutes

Cook Time: 10-15 minutes

Ingredients

- 1 lb. Pork Cutlets
- 2 eggs, beaten
- 2 cloves garlic, minced
- 2 tablespoons grated
- 1 tablespoon chopped parsley
- Parmesan cheese
- Dash black pepper
- 4 teaspoons butter
- 3 tablespoons flour
- 1 tablespoons lemon juice
- 1/8 teaspoons salt

Directions

1. Combine eggs, garlic, cheese, parsley, salt and pepper.
2. Heat butter in large skillet over medium-high heat.
3. Dip pork cutlets in flour, then into egg batter.
4. Saute cutlets quickly until golden brown, about 2-3 minutes per side, turning once.
5. Sprinkle with lemon juice before serving.

Makes 4 servings.

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