



Breaded Veal Cutlets with Cheese and Ham

⌚ 45–55 Min ♡ ♡ ♡

Preparation

- 1 Place a veal cutlet in a freezer bag and pound it to flatten as much as possible. Repeat with the remaining cutlets.
- 2 Season the flattened cutlets with Grill Kotelett Argentina seasoning. Place a slice of ham and a slice of cheese on one side of a cutlet, fold it over, and secure with toothpicks if needed.
- 3 Season the eggs with a little salt and whisk until frothy. Place flour and breadcrumbs on two deep plates or bowls. Coat each cutlet first in flour, then in egg, and finally in breadcrumbs.
- 4 Heat the oil in a large, deep pan, add the cutlets, and fry over medium heat for about 4–5 minutes on each side. Remove the cutlets to a strainer to drain excess oil, then serve with a lemon wedge, salad, and a side of your choice.

Ingredients 4 Portions

♦ = Kotányi Produkte

4	Boneless veal cutlets, about 700 g
1.5 tbsp	♦ Grilled Chops Argentina Seasoning Mix
4 pc.	Cheese, sliced
4 pc.	Cooked ham, sliced
2	Eggs
150 g	Flour, for breading
150 g	Breadcrumbs, for breading
1 l	Oil, for frying

