



# Kotlet Schabowy

(Polish Pork Cutlet)

Kotlet schabowy is a Polish variety of pork breaded cutlet coated with breadcrumbs similar to Viennese schnitzel, but made of pork tenderloin, or with pork chop.

## INGREDIENTS

- 4 medium pork chops
- Salt and Pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon marjoram
- 2 cups flour, separated
- 2 eggs, beaten
- 2 Tablespoons oil
- 2 Tablespoons butter

## PREPARATION

1. Pound the pork chops until fairly thin. Season with salt, pepper, garlic powder, and marjoram. Set aside.
2. On three separate plates, pour flour and beaten eggs. Dredge each chop into the flour, coating on both sides, then dip into the beaten egg, finally, back into the flour, ensuring even coating.
3. Heat oil and butter in a large frying pan. When hot, add the pork and cook over medium-high heat for 3-5 minutes on each side. Do not overcrowd the pan.
4. Lower heat and cook another few minutes until golden.

Serve with boiled potatoes, gbki, or pierogi.