

For schnitzel we need chicken or pork meat. First we will pound it to make it bigger and thinner. Then we will season it with salt and pepper.

Now we have three bowls, into one we will put flour, into second we will crack eggs and to the third we will put breadcrumbs. We need to make sure the schnitzel is fully wrapped in breadcrumbs.

Now we will heat the oil on the pan. When it is hot enough we will put the schnitzel on the pan and we will fry it to gold brown.

Cooked schnitzel we will take out of the pan and we will put it on paper napkin to get rid of the oil.

We can serve the schnitzel with potato salad or fries.

*Ingredients:*

Pork or chicken meat

Salt and pepper

Flour

Egg

Breadcrumbs

Oil or Butter

Potato salad

Schnitzel