

# Authentic German Weiner Schnitzel

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## **Ingredients**

4 pork loin chops (each 3 oz)  
2 eggs  
1/4 cup almond flour  
1 tbsp tapioca flour  
1/2 tsp dried oregano  
1/4 tsp cayenne pepper  
1 pinch salt  
2 tbs olive oil

## **Directions**

Pound each pork chop to about 1/4 inch thickness. Set aside.

Combine the almond flour, tapioca flour, cayenne pepper, oregano and salt in a pie plate. Beat the eggs in another pie plate.

Heat the olive oil in a large skillet over medium heat. Press the pork chops into the almond flour mixture, then dip into eggs. Shake off excess and the dip again in almond flour mixture and beaten eggs.

Place two pork chops in a heated skillet and cook for 2-3 minutes per side or until golden. Transfer to a paper towel-lined plate. Repeat with remaining pork chops.

Divide the schnitzels among plates, garnish with lemon wedgies and serve with your favorite salad.