

Pork Tenderloin Schnitzel with Fennel Slaw

By Melissa Gray

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Active Time: 45 minutes

Total Time: 45 minutes

Servings: 4

Ingredients

1 lb. pork tenderloin
1/4 tsp. ground black pepper
2 tsp. kosher salt, divided
2 Tbsp. fresh lemon juice (from 1 lemon)
1/2 cup all-purpose flour
2 large eggs
1 cup plain dry breadcrumbs
1/2 cup unsalted butter, divided
1/2 cup vegetable oil, divided
Flaky sea salt
Cranberry-Fennel Slaw (recipe follows)
Lemon wedges (optional)

Directions

1. Preheat oven to 200°F. Place 2 wire racks on 2 large rimmed baking sheets; set aside.
2. Cut pork crosswise into 8 (1-inch) pieces. Working with 1 piece at a time, place between 2 sheets of plastic wrap. Using a meat mallet or rolling pin, pound until pork is about 1/8 inch thick. Remove and discard plastic wrap; set aside. Repeat with remaining pork. Sprinkle both sides of pork evenly with pepper and 1 teaspoon of the salt; drizzle both sides with lemon juice.
3. Whisk together flour and remaining 1 teaspoon salt in a shallow bowl. Beat eggs in a separate shallow bowl. Place breadcrumbs in a third shallow bowl. Working with 1 piece of pork at a time, place in flour mixture, turning to fully coat, and shake off excess. Place in beaten eggs, turning to fully coat; let excess drip off. Place in breadcrumbs, turning to fully coat and pressing gently so breadcrumbs adhere. Place coated pork on 1 prepared rack, and repeat process with remaining pork, flour mixture, and breadcrumbs.
4. Heat 1/4 cup each of the butter and oil in a large skillet over medium until butter is melted, about 3 minutes. Increase heat to medium-high. Working in batches, add 2 breaded pork pieces to skillet; cook until browned and a thermometer inserted into thickest portion of pork registers 145°F, about 2 minutes per side. Transfer to remaining clean prepared rack; place in preheated oven to keep warm. Repeat process with 2 more breaded pork pieces. Carefully transfer oil from skillet to a medium heatproof bowl; let cool, and discard. Wipe skillet clean, and heat remaining 1/4 cup butter and 1/4 cup oil over medium-high. Repeat with remaining 4 breaded cutlets. Sprinkle schnitzel evenly with sea salt; serve with slaw and lemon wedges (if desired).

Cranberry-Fennel Slaw

Whisk together 3 Tbsp. **extra-virgin olive oil**, 2 Tbsp. **apple cider vinegar**, 2 tsp. **lemon juice**, 1 tsp. **honey**, 3/4 tsp. **kosher salt**, and 1/2 tsp. **black pepper** in a large bowl. Add 3 cups thinly sliced **fennel**, 1 cup thinly sliced **celery**, and 1/2 cup **sweetened dried cranberries**; toss until coated. Cover and refrigerate until ready to serve. Garnish with **fennel fronds**. Slaw may be stored in refrigerator up to 24 hours.