

## Sauteed Pork Cutlets

- Pork cutlets (about 84 g each)
- Salt
- Pepper
- Olive oil/butter combination
- Lemon juice
- Parmesan cheese, finely grated
- Flat-leaf parsley, for garnish
- Grainy mustard, for serving



1. Place **cutlets** between plastic wrap; using a meat mallet pound to 3-mm thick. Season both sides of pork with **salt** and **pepper**.
2. Heat **oil** in a large saucepan over **medium-high heat**. Cook, flipping once, until golden brown, **1½ – 2 minutes per side**. (If pan becomes dry, add more oil.) Transfer to a platter.
3. Drizzle **lemon juice** over pork, and sprinkle with grated **parmesan**.
4. Garnish with **parmesan curls** and **parsley**.
5. Serve with **lemon wedges** and **mustard**.