

# Colombian Breaded Pork Cutlets



## Ingredients

(6 Servings)

- 2 pounds pork loin
- Salt
- Pepper
- 3 Garlic cloves, minced
- 3 tablespoons scallions, finely chopped
- 3 tablespoons onions, finely chopped
- $\frac{1}{2}$  teaspoon ground cumin
- $\frac{3}{4}$  cup all-purpose flour
- 1 tablespoon sazón Goya with azafrán
- 4 eggs
- 1 cup bread crumbs
- 6 tablespoons vegetable oil

## Directions

1. Cut the pork loin into 6 pieces and place them between sheets of parchment paper then pound them until each piece is about  $\frac{1}{4}$ " thick.
2. Place the cutlets in a large plastic bag and add the onions, scallions, garlic and cumin powder,

turning the bag to be sure the meat is covered. Let pork marinate for at least 3 hours or overnight.

3. Place flour and sazón Goya in a dish and mix.
4. In a second dish beat the eggs.
5. In a third dish place the bread crumbs.
6. Remove the pork from the marinade and pat dry with paper towels.
7. One at the time coat the pork with the flour mixture, dip in the eggs and coat with bread crumbs. Be sure they are well coated.
8. In a large non-stick skillet, heat 2 tablespoons of the oil over medium heat, place 2 cutlets at a time and fry about 3 minutes per side or until golden. Transfer to a plate lined with paper towels.
9. Clean the skillet with paper towels between batches and continue cooking the pork in the same way you did with the first batch.