

Bavarian Beef Schnitzel with Warm Tangy Slaw

20	4	380	32 G
MIN	SERVINGS	CAL	PROTEIN

 **Total Time: 20 min**

Ingredients:

- ☐ 4 beef Top Round Steaks, cut 1/8 inch thick (about 1 pound)
- ☐ 1-1/2 cups panko bread crumbs
- ☐ 3 tablespoons butter, melted
- ☐ 2 tablespoons finely chopped fresh parsley
- ☐ 1 teaspoon smoked paprika
- ☐ 3/4 teaspoon salt, divided
- ☐ 3/4 teaspoon pepper, divided
- ☐ Chopped parsley (optional)

Warm Tangy Slaw:

- ☐ 2 slices bacon, diced
- ☐ 2 cups shredded cabbage
- ☐ 1/4 cup apple cider vinegar



Cooking:

- 1 Preheat oven to 425°F. Combine panko crumbs, butter, parsley, paprika, 1/2 teaspoon salt and 1/2 teaspoon pepper in large shallow dish.
- 2 Press one beef steak firmly into crumb mixture to coat both sides; place on shallow baking pan. Repeat with remaining steaks. Evenly press remaining crumb mixture onto tops of steaks. Bake 10 minutes.
- 3 Meanwhile, to prepare Warm Tangy Slaw, heat nonstick skillet over medium-high heat until hot. Add bacon; cook 5 to 7 minutes or until bacon is crispy. Add cabbage and vinegar; cook 5 to 7 minutes. Season with remaining 1/4 teaspoon salt and 1/4 teaspoon pepper.



4 Serve schnitzel with slaw. Garnish with parsley, if desired.

