

Bavarian Beef Schnitzel With Warm Tangy Slaw

Thin, tender Top Round Steaks get the German treatment with bread crumbs and smoked paprika. Round out the dish with a quick warm slaw.

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



20 Min



4
Servings



42 Cal





32g
Protein

COOKING

- Preheat oven to 425°F. Combine panko crumbs, butter, parsley, paprika, 1/2 teaspoon salt and 1/2 teaspoon pepper in large shallow dish.
- 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.
- 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.
- Serve schnitzel with slaw. Garnish with parsley, if desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		15g	99mg		27g	32g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com