

FIGHA: 2024084

MY RECIPE FAVOURITE

IT: 1000461565

-Ana Maria Benavides Garza

CUTLET STUFFED
WITH HAM
AND CHEESE



INGREDIENTS

- 4 slice of ham
- 4 slice of cheese Manchego
- Half pound pork loin steak
- 3 eggs
- 2 oil cups
- 2 cups of breadcrumbs

UTENSILS

- Chopsticks
- Bowl
- frying pan
- Plate

STEPS TO FOLLOW

1. Pepper the steak.
2. Place the cheese and ham wrapped in the steak with the chopsticks.
3. Stir eggs with salt and pepper in the bowl.
4. Soak the steak in the eggs.
5. Pass the steak on the breadcrumbs.
6. In a frying pan add the oil.
7. Heat the oil until you are ready to fry.
8. Place the steak to fry for seven minutes.
9. And finally remove the steak from the frying pan and pack in the plate.

Thanks ♡