

Wiener Schnitzel with Citrus Tea

PREP TIME: 20 minutes

COOK TIME: 30 minutes

TOTAL TIME: Approximately 50 minutes

PORK SCHNITZEL

4 boneless pork chops, pounded thin
1 cup all-purpose flour
2 large eggs, beaten
1 cup breadcrumbs
1/2 cup grated Parmesan cheese

1 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 cup vegetable oil

CITRUS TEA GLAZE

1/2 cup brewed Orange and Pineapple
tea (strong, cooled)
1/4 cup orange juice
1/4 cup pineapple juice

2 tablespoons honey
1 tablespoon soy sauce
1 teaspoon cornstarch mixed with 1
tablespoon water

GARNISH

Fresh parsley, chopped

Orange and pineapple slices

PREHEAT THE OVEN to 200°F to keep the schnitzels warm while you prepare the glaze.

PREPARE THE PORK SCHNITZEL: Place the flour in a shallow dish. Place the beaten eggs in another shallow dish. In a third shallow dish, mix the breadcrumbs, grated Parmesan cheese, paprika, salt, and black pepper. Dredge each pork chop in the flour, then dip in the beaten eggs, and coat with the breadcrumb mixture.

COOK THE PORK SCHNITZEL: In a large skillet, heat the vegetable oil over medium-high heat. Add the breaded pork chops and cook until golden brown and crispy on both sides, about 3-4 minutes per side. Transfer the cooked schnitzels to a baking sheet and keep warm in the preheated oven.

PREPARE THE GLAZE: In a small saucepan, combine the brewed Citrus Tea (Wiener Schnitzel) tea, orange juice, pineapple juice, honey, and soy sauce. Bring to a simmer over medium heat. Add the cornstarch mixture and cook, stirring constantly, until the glaze thickens, about 2-3 minutes. Remove from heat.

SERVE: Drizzle the glaze over the crispy pork schnitzels. Garnish with fresh parsley and serve with orange and pineapple slices on the side.