

EASY VEAL MILANESE

Ingredients

1 lb.	Veal leg cutlets (cut $\frac{1}{8}$ to $\frac{1}{4}$ inch thick)
1	Egg
2 tbsp.	Water
$\frac{2}{3}$ cup	Seasoned dry bread crumbs
3 tbsp.	Grated Parmesan cheese
2 tbsp.	Olive oil
To taste	Salt and pepper
$\frac{1}{4}$ cup	Chopped tomato
To taste	Chopped fresh parsley

Instructions

1. Pound veal cutlets to $\frac{1}{8}$ -inch thickness, if necessary. Beat egg and water in shallow dish until blended. Combine bread crumbs and cheese in second shallow dish. Dip each cutlet into egg mixture, then into coating mixture to coat both sides.
2. Heat 2 teaspoons oil in large nonstick skillet over medium heat until hot. Place 2 cutlets in skillet; cook 2 to 3 minutes or until cooked through, turning once. Remove cutlets; keep warm.
3. Repeat with remaining oil and cutlets 1 to 2 more times, as necessary. Season cutlets with salt and pepper, as desired. Sprinkle with tomato and parsley, as desired.