

EASY STEAK MILANESE

Total preparation and cooking time: 30 minutes

4 beef cubed steak (about 4 ounces each)

1 egg

2 tablespoons olive oil

Coating

½ cup seasoned dry bread crumbs

2 tablespoons grated Parmesan cheese

Topping

¼ cup chopped tomato

Chopped fresh parsley

1. Season beef steaks with salt and pepper. Beat egg with 1 tablespoon water in shallow dish until blended. Combine coating ingredients in second shallow dish. Dip each steak into egg mixture, then into coating mixture to coat both sides.

2. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium to medium-high heat until hot. Place 2 steaks in skillet; cook 5 to 6 minutes or until cooked through, turning once. Remove steaks; keep warm. Repeat with remaining oil and steaks. Sprinkle with tomato and parsley, as desired.

Makes 4 servings.