

Egg Schnitzel Sandwich



Preparation time: 30 mins

Serves: 2 people

User Rating: ★★★★★

Publication: 17 September 2022

Categories: Dinner Recipes, Entertaining, Vegetarian



Ingredients

5 eggs

3 tbsp plain flour

Pinch of smoked paprika

80g Panko bread crumbs

Salt and pepper

8 slices white bread (cut into a round disk if you want to be fancy!)

1 tbsp mayonnaise

Slaw

3 tbsp mayonnaise

2 cups thinly sliced white cabbage

1/2 cup of thinly sliced onion

1 tsp coarsely chopped parsley

Pinch of chilli flakes

Half a lemon

Sunflower oil, for frying

Method

1. To make the slaw, mix cabbage, onion parsley and chilli flakes with 3 tbsp mayonnaise, then season with salt and a little lemon juice. Use the rest of the mayonnaise for spreading on the bread.
2. Bring water and a little lemon juice to a simmer in a deep frying pan or saucepan. Poach 4 of the eggs for 2 minutes, remove and drop into iced water to stop the egg from cooking further (which will also firm the egg up and make it easier to handle), then put on a paper towel to dry. For help with poaching eggs visit our [Perfectly Poached Eggs](#) recipe.
3. Heat 5 - 6 cm of oil in a deep frying pan or saucepan and heat to around 180 degrees. You can test this by dropping a couple of bread crumbs in the oil. If they brown in 20 seconds, it's ready. If they sink, wait a little longer.
4. Season the flour with a little salt. Season the bread crumbs with salt and paprika. Whisk the remaining egg into a shallow bowl or deep plate.
5. Gently coat the poached eggs in flour, then whisked egg and then the bread crumbs, do this twice for a crispier result.
6. Shallow fry until golden then flip and finish the other side.
7. Pop the egg schnitzels on top of the mayonnaise lined bread. Top with slaw, then the pop on the bread tops.
8. Serve with extra slaw and a lemon wedge on the side.