

Milanesa with Mashed Potatoes

Ingredients

- For the Milanesa
- 2 beef steaks (thinly sliced)
- 2 eggs
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- 1 cup breadcrumbs
- 1 wwevclove garlic (minced)



- 1 Tablespoon chopped parsley



- Salt and papper

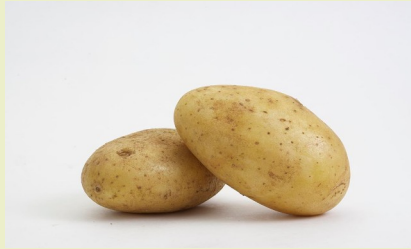


- Oil for frying



For the Mashed Potatoes

- 3 médium potatoes



- 2 tablespoons butter



- ½ cup milk



- Salt (to taste)



1. Prepare the Milanesa mixture

- In a bowl, beat the eggs and add minced garlic chopped parsley, salt, and pepper. Mix well



2 Coat the meat

- Dip each steak in the egg mixture, then cover it with breadcrumbs.



3. Fry the Milanesa

- Heat oil in a frying pan over médium heat. Fry each steak until golden Brown on both sides



4. Prepare the mashed potatoes

- Peel and cut the potatoes into chunks. Boil them in salted water until soft (about 20 minutes). Drain the water



5. Mash and mix

- Mash the potatoes while hot. Add butter, milk, and a pinch of salt. Mix until smooth and creamy



6. Serve

- Place one or two milanesas on a plate with a generous serving of mashed potatoes on the side. Enjoy!

