

## Air Fryer Veal Parmesan

### Ingredients:

- 4 slices of veal cutlets
- 2 eggs, beaten
- 1 cup Italian breadcrumbs
- 1 teaspoon Italian seasoning
- ¼ cup parmesan cheese, shredded
- 4 teaspoons vegetable/olive oil
- Marinara sauce
- Cooked pasta
- Shredded mozzarella cheese

### Instructions:

1. Preheat your air fryer to 350°F
2. In two breading bowls add:
  - a. Bowl 1: Eggs, beaten
  - b. Bowl 2: Breadcrumbs, Italian seasoning, and parmesan. Mix in the vegetable oil until it resembles wet sand.
3. Line your air fryer tray with parchment (or spray VERY VERY well with cooking oil).
4. Dip your veal cutlets in the egg and shake off the excess. Then lay into the bread crumb bowl, pressing down to help the crumbs adhere. Place cutlet onto lined tray and repeat with all the others.
5. Air fryer for 10 to 15 minutes at 350°F flipping over at the halfway mark.
6. While your veal is cooking, cook your pasta and warm your marinara.
7. When your veal is done, serve over the top of pasta, cover with marinara and top with mozzarella cheese.