

# Italian Cutlets

## Ingredients

- 1 lb ground beef
- 2 tbsps parsley flakes
- salt and pepper to taste
- 2 Eggs beaten
- 1 pkg Spaghetti sauce mix (you can use prepared or package)
- 1/2 cup breadcrumbs
- flour
- 1/2 cup parmesan cheese
- mozzarella cheese
- cooking oil

## Summary

**Yield:** 4

**Source:** Terrie Elliott

**Prep Time:** 20 minutes

**Category:** Meats

**Cuisine:** Italian

## Instructions

Mix ground beef, salt and pepper and parsley. Shape into 4 patties. Dip into flour, then beaten eggs, and then breadcrumbs. Brown patties in hot oil in a frying pan or cast iron skillet. Cook spaghetti sauce. Place browned patties in a baking dish and top with the spaghetti sauce. Top with cheese and bake at 400° for 20 minutes.

## Notes

Terrie said she usually served it over a bed of pasta of some kind.