

## Fried Schnitzel



### Ingredients

500 g	1 Lb	Beef Schnitzel
1		Brown Onion
3		Cherry Tomatoes
A few		Fresh Mint leaves
½		Green Capsicum
1 Tblsp		Oil
250 g	½ Lb	Potatoes
		Salt & Pepper to taste

### How

Wash, clean and cut the Tomatoes, Capsicum and Mint and put aside. Boil the potatoes until firm but not mushy. Marinate the schnitzel for a short while (30 minutes) in Red Wine. Fry the sliced onion until transparent and then add the Schnitzel and fry in as little oil as necessary.

Enjoy while still warm.