

Tasty Recipes for You to Try



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Milanesas a la Napolitana

Serves 4

Shared by:
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Ingredients:

1 pkg of very thin sliced top round beef
3 eggs
Italian Style bread crumbs
1 pkg thinly sliced ham
4 slices mozzarella cheese
1 can tomato sauce (any type)
1 Tbsp. of minced garlic
Salt and pepper to taste
Olive Oil

Directions:

1. Line cookie sheet with aluminum foil and brush or drizzle with a little olive oil.
2. In a med size bowl, beat eggs and set aside.
3. In another bowl, add bread crumbs.
4. Dip each piece of beef in egg mixture then bread crumbs and place on lined cookie sheet.
5. Spray a baking dish with non stick Pam (olive oil) and transfer the coated beef into the dish. Layer each piece with the following: a tablespoon of tomato sauce, 1 slice of ham, 1 teaspoon of sauce, 1 slice of mozzarella and another teaspoon of sauce.
6. Bake in the oven at 325° for about 10 minutes until the mozzarella is melted. Done! Enjoy it!