Best Beef Parmigiana

SERVES: 4 | TOTAL TIME: 1 HOUR

INGREDIENTS

- Olive oil
- ½ medium brown onion, finely diced
- 2 cloves garlic, finely diced
- 2 anchovies, chopped
- 1 red chilli, seeds removed, finely diced
- 1 x 400 g tin of chopped tomatoes
- Salt
- Freshly ground black pepper
- 4 fresh basil leaves, chopped
- 4 beef schnitzels
- 100 g parmesan, grated
- 125 g buffalo mozzarella, torn

DIRECTIONS

1. Preheat oven to 180ºC.
2. Heat a medium frying pan over medium heat. Add a drizzle of olive oil and then add onion and cook until softened. Add garlic and anchovies and cook for 2 minutes, then add chilli and tomatoes. Bring to the boil, then reduce heat and simmer for 20 minutes. In the final 5 minutes add chopped basil leaves and season to taste.
3. Heat a large frying pan over medium heat and add oil. When the oil is hot add schnitzels and cook for 3 to 4 minutes per side or until they are a light golden brown. Remove from heat and place on a paper towel lined plate to drain.
4. Pour ¾ of the tomato sauce mixture into the base of an ovenproof casserole dish (try to use one that just fits the schnitzels). Lay schnitzels on top and use a spoon to spread remaining tomato sauce over the top of the schnitzels. Top with parmesan and torn buffalo mozzarella and bake in the oven for 20 minutes or until they are golden and the cheese is melted.

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