



# Country Fried Steak

Serves 1

## Ingredients

- 0.25 cup all-purpose flour ((matched "All-Purpose Flour" but unit cup!" estimate))
- 0.25 pound beef sirloin
- 0.25 teaspoon black pepper
- 0.5 cup chicken broth ((matched "Chicken Breast" but unit cup!"lb incor
- 1 large egg
- 0.25 teaspoon garlic powder ((matched "Garlic" but unit teaspoon!"lb in
- 0.25 cup milk
- 0.5 teaspoon salt
- 0.25 cup vegetable oil

## Instructions

1. Season sirloin with 1/4 tsp salt, 1/4 tsp pepper, and 1/4 tsp garlic powder.
2. Dredge sirloin in flour, then egg, then flour again.
3. Heat vegetable oil in a pan over medium-high heat. Fry sirloin 3-4 minutes per side until golden brown and cooked through.
4. Remove steak and set aside. Deglaze pan with chicken broth, scraping up browned bits.
5. Stir in milk and remaining 1/4 tsp salt. Simmer until sauce slightly thickens, about 2-3 minutes.
6. Pour gravy over steak and serve immediately.