

# Pan Fried Pork Cube Steak with Herb Gravy

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pork-cube-steak-recipe>

## Ingredients:

- pork cube steak Pan Fried
- 4 steaks pork cube
- 1/2 cup flour
- 1/2 cup Italian bread crumbs
- 1/2 teaspoon oregano
- 1/2 basil teasboon
- 1/4 teaspoon garlic powder
- salt
- pepper
- 1 tablespoon olive oil
- 1 tablespoon butter
- gravy
- 2 cloves garlic minced
- 2 tablespoons sherry
- 1 1/2 cups low sodium chicken broth
- 2 teaspoons dried parsley
- 1 teaspoon oregano
- 1/2 teaspoon onion powder
- 2 tablespoons butter
- 2 tablespoons wondra quick mixing flour
- salt
- pepper

## Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 25 milligrams

4. Fat: 14 grams
  5. Fiber: 3 grams
  6. Protein: 8 grams
  7. SaturatedFat: 6 grams
  8. Sodium: 870 milligrams
  9. Sugar: 1 grams
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