

Victoria's Kitchen

Recipes Made with Love

Victoria's Crispy Beef Milanesa with French Fries & Chile de Árbol Salsa

A Taste of Home

Some meals are remembered not because they are elaborate...

But because they remind us where we belong.

Throughout Valentín's Reflection, Victoria discovers that love is often expressed through the simplest gestures—a welcoming table, a favorite family meal, and the quiet joy of sharing it together.

This crispy beef milanesa, served with golden French fries and homemade chile de árbol salsa, is one of those timeless dishes that turns an ordinary evening into a beautiful memory.

"Whenever Valentín had a difficult day, I knew exactly what to prepare."

— From Victoria's Recipe Journal

"Good food feeds the body.
Shared meals feed the soul."

— Victoria



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Victoria's Crispy Beef Milanese with French Fries & Chile de Árbol Salsa

Serves: 4

Ingredients

For the Milanese

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- 4 thin beef cutlets (top round or sirloin)
 - Note: most Mexican markets have special milanese cuts
 - Salt and freshly ground black pepper
 - 1 teaspoon garlic powder
 - 1 teaspoon onion powder
 - 2 eggs
 - 2 tablespoons milk
 - 1½ cups fine breadcrumbs
 - ½ cup all-purpose flour
 - Vegetable oil for frying
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For the French Fries

- 4 large russet potatoes
- Vegetable oil for frying
- Sea salt

Chile de Árbol Salsa

- 10 dried chile de árbol peppers
- 2 Roma tomatoes
- 2 cloves of garlic
- ¼ white onion
- Salt to taste
- ½ cup water

Instructions

Prepare the Salsa

- Lightly toast the chile de árbol peppers in a dry skillet for about 20 seconds, being careful not to burn them.
- Roast the tomatoes, garlic, and onion until lightly charred.
- Blend everything together with water and salt until smooth.
- Set aside.

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Prepare the Fries

- Peel and cut the potatoes into fries.
- Soak in cold water for 30 minutes.
- Dry thoroughly.
- Fry once at medium temperature until tender.
- Increase the oil temperature and fry again until golden and crispy.
- Season immediately with sea salt.

Prepare the Milanesa

- Season each beef cutlet with salt, pepper, garlic powder, and onion powder.
- Coat lightly in flour.
- Dip into the beaten eggs mixed with milk.
- Cover evenly with breadcrumbs.
- Fry in hot oil for 2–3 minutes per side until beautifully golden.
- Drain on paper towels.
- Serve immediately with the crispy fries, fresh lemon wedges, and a generous spoonful of chile de árbol salsa.

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Victoria's Tip

The secret to a perfect milanesa isn't only the crispy coating...

It's serving it the moment everyone sits down at the table.

The fries should still sing.

The salsa should still dance.

And the conversation should last much longer than the meal.

Because the finest recipes don't end when the plates are empty...

They continue in the memories we create together.

Buen provecho.

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Shared meals feed the soul."

-Victoria