# Easy Chicken Schnitzel Dinner Recipes

Thin chicken schnitzel cooks quickly with a crisp breadcrumb crust. An even thickness helps the center cook before the crumbs darken.

**PREP 20 min | COOK 15 min | TOTAL 40 min | SERVES 4 | EASY**

## Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken breast
- 1 tbsp (15 ml) olive oil
- 3/4 tsp (4 g) salt
- 1/4 tsp ground black pepper
- 1/3 cup (40 g) flour
- 2 eggs (100 g), beaten
- 1 cup (100 g) breadcrumbs
- 1/4 cup (60 ml) additional olive oil
- 1 lemon, in wedges

## Method

1. Cut chicken into four cutlets and pound to an even 1/4-inch (6 mm) thickness; season.
2. Set flour, beaten egg and crumbs in three separate shallow bowls.
3. Coat chicken in flour, egg and crumbs, pressing lightly; discard breading that touched raw chicken.
4. Heat additional oil in a wide skillet over medium heat. Add base oil as needed and cook cutlets in batches 3-4 minutes per side.
5. Check each center reaches 165°F (74°C); reduce heat if crumbs brown too fast.
6. Drain on a clean rack and rest 5 minutes. Serve with lemon.



## Serving and storage

Serve: Serve with potato salad and cucumber salad.

Refrigerate: Refrigerate promptly in shallow covered containers within 2 hours, or 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3-4 days, counting any earlier storage of cooked chicken used in the recipe.

Freeze: Freeze in airtight portions for up to 2 months for best quality. Thaw in the refrigerator.

Reheat: Reheat on a rack at 375°F (190°C) until centers reach 165°F (74°C).

## Cook safely

Check the thickest chicken with a food thermometer, avoiding bone or the pan. It must reach at least 165°F (74°C). For filled pastries, croquettes, pies or stuffed chicken, check the center filling also reaches 165°F (74°C).

Ingredient note: Use a rack after frying so steam does not soften the underside. Keep separate utensils for raw and cooked chicken.

Helpful tips: Use a rack after frying so steam does not soften the underside. Keep separate utensils for raw and cooked chicken. Measure ingredients before starting and keep raw-poultry utensils separate from cooked food.