

Chicken Schnitzel



Ingredients:

- 4 - Each Boneless Skinless Thighs
- 1/2 - Cup All purpose flour
- 2 - Each Eggs
- 2 - Tbsp Milk
- 1 - Cup Fine Bread Crumbs
- 2 - Tbsp Vegetable Oil
- Salt & Pepper to taste

Procedure:

- 1 Place thighs between layers of wax paper. Using a mug, flatten the thighs to be roughly you hand's size.
- 2 In a bowl, mix flour and salt and pepper to taste. In a separate bowl, beat eggs and add milk. Beat lightly. In a third bowl, place bread crumbs. Place all three bowls in a line according to their steps. (Flour, Egg, Bread Crumbs)
- 3 Heat Oil in a frying pan. As oil is heating, dip thighs through each bowl. (flour -> eggs -> Bread Crumbs) Ensure to coat all parts. Place on spare plate while completing the remaining pieces and while waiting for oil to heat.
- 4 Once oil has heated, place thighs in pan ensuring they are not touching or over lapping each other. (this may take 2 Steps). Cook for 4 minutes on each side or until they reach a internal temperature of 180°F. Remove from pan once cooked to drain oil and serve.

Yield: 4 Servings

Time: 15-20 minutes

Additional Notes: