

Go To Chicken Cutlets!

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Chicken cutlets are known in homes everywhere. From it being a schnitzel to a milanese the difference is the protein but the technique is the same. So ever wonder how to get that super crispy chicken cutlet to perfection, without the crispy coating falling off? It's super easy and I'm going to show you how to personalize yours! It's hard to beat the versatility of a breaded chicken cutlet – on a salad, in a sandwich, over a bed of mashed potatoes or even pasta, you can't go wrong.

Serves: 4 Cook time: 35 minutes

- ½ cup grated Parmesan Cheese
- 2 cup seasoned breadcrumbs

- 2 cups all-purpose flour
- 2 large eggs
- ¼ cup milk
- 1 tspn garlic powder
- ½ tspn paprika
- Salt and pepper
- 2 pounds chicken breasts sliced in half length wise to make cutlets
- vegetable oil for frying
- 1 lemon for serving

Cut your chicken in half, lay them flat separately. We want to pound them out into thin ¼ inch pieces. This will not only decrease cook time but tenderize the meat. Now we need three plates or wide bowls for dredging. The first one add in your flour, garlic powder, paprika, salt and pepper. With a fork combine all the ingredients together. Second one, crack your eggs and add milk. Whisk together like a scramble. The third will be your breadcrumbs and parmesan cheese. Now here is where you personalize. Instead of parmesan cheese add in any of your favorite spices. Could be anything from creole seasoning, to heats like cayenne. Any dried herbs such as thyme or oregano. You can really add in anything. No breadcrumbs no problem! You can make breadcrumbs out of anything! If you have old bread or bread that is getting old, once stale grind in processor or blender. No bread, you can grind up any crackers or even any non-sugary cereal to make a breadcrumb. Take a skillet and turn heat to medium, add oil let get hot.

While that's happening, let's begin dredging. Season chicken with salt and pepper. Dip chicken in flour first. Makes sure to coat both sides with flour. Lift and shake off any excess and dip in egg and coat both sides. Lift and lay in breadcrumb mix. Make sure to get both side coated well. Once pan is hot lay chicken in pan and let cook about 5/6 minutes per side. It will be nice and golden brown. Do not turn up the heat. Otherwise your breading will get dark and burn. Place chicken on a paper towel and let rest for a few minutes. Resist the temptation of cutting right into it right away! Otherwise all its juices will flow and it will release the coating. This technique works well with pork and steak too! Follow the steps for best results!

I love serving my chicken cutlet on a bed of buttered noodles. Grab any pasta from the pantry, follow directions on the package. Once done add a dab of butter and stir. That easy! Plate your pasta and crispy chicken and squeeze a little lemon for freshness and dinner is served! Super easy and delicious... Enjoy!