

Crunchy Chicken Schnitzel

- 2 boneless, skinless chicken breasts
- 2 Tbsp. lemon juice
- 3/4 c. panko
- 2 Tbsp. grated parmesan
- 1 Tbsp. parsley flakes
- 1/4 tsp. garlic powder
- Salt and pepper
- 1/3 c. flour
- 1 egg, beaten
- 3-4 Tbsp. butter
- Lemon wedges and parsley to garnish

Pound chicken thin. Put on a plate; top each piece with 1 Tbsp. lemon juice, turning to coat. In a pie plate, combine panko, parmesan, parsley, garlic powder, plus salt and pepper to taste. Put flour in a second pie plate and beaten egg in a third. Cut chicken in half for 4 total pieces. Dredge in flour, coat with egg, and press both sides to cover with panko. Heat 2 Tbsp. butter in a large skillet over medium high heat. Add chicken and cook until browned, 4-5 minutes. As you turn the pieces, add another 1-2 Tbsp. butter to pan for second side browning, about 4 minutes more. Serve with lemon wedges and a sprig of parsley to garnish.

Accompany with Cooper-Garrod Chardonnay