

Crispy Chicken Cutlets

Ingredients (*Serves 2*)

- **2 boneless chicken cutlets**
(*¼–½ inch thick*)
- **1 large egg**
- **1 tsp water**
- **1/3 cup flour**
- **1/2 tsp salt**
- **1/4 tsp ground black pepper**
- **1/4 tsp granulated onion**
- **1/4 tsp granulated garlic**
- **2/3 cup Panko or seasoned breadcrumbs**
- **Oil for frying**

Instructions

1. Prepare the Chicken:

- If the chicken cutlets are **too thick**, place a piece of **plastic wrap** on a **cutting board** and lay the chicken on top.
- Cover with another piece of plastic wrap and use a **meat mallet** to **pound the chicken** to your desired thickness (*¼–½ inch*).

2. Prepare the Egg Wash:

- In a dish, **whisk the egg** until fully combined.
- Add **1 tsp of water** and whisk again.
- Pour the mixture into a **shallow container**.

3. Prepare the Dredging Ingredients:

- In another **shallow container**, add the **flour, salt, pepper, granulated onion**, and **granulated garlic**. **Mix well**.
- In a third **shallow container**, add the **Panko or seasoned breadcrumbs**.

4. Bread the Chicken:

- **Step 1:** Dredge the chicken in the **flour mixture**, shaking off any excess.
- **Step 2:** Dip the chicken into the **egg wash**, making sure it's fully coated.

- **Step 3:** Press the chicken into the **breadcrumbs**, ensuring an even coating.
- 5. Let the Breaded Cutlets Set:**
- Place the breaded chicken cutlets in the **refrigerator for about one hour** to help the coating **adhere and crisp up better when cooked**.

Cooking Instructions

- 1. Heat the Oil:**
 - In a **fry pan**, heat oil to **350°F (175°C)**.
- 2. Fry the Chicken:**
 - Carefully place the **chicken cutlets into the pan**, laying it **away from you** to prevent oil splatter.
 - Cook until the **bottom is golden brown**, then flip it **away from you** to avoid splattering.
- 3. Check for Doneness:**
 - Continue frying until the **internal temperature reaches 162°F (72°C)**.
 - Remove the cutlets from the pan and let it **rest for 5 minutes**—the internal temperature will **rise to 165°F (74°C)** as it rests.

What to Do Next 📌

Your crispy chicken cutlets are ready—now it's time to **take them to the next level!**

🍳 Classic Comfort Meal:

➡ Top the cutlet with homemade chicken gravy and serve with **mashed potatoes or rice**, plus a side of your **favorite vegetables**.