The BEST Chicken Schnitzels

Ingredients

- 2 chicken breast
- 2 eggs
- 1 cup flour
- 2 cups PANKO breadcrumbs
- 30 mls olive oil
- 40 grams butter
- 1 lemon
- Salt and pepper

Method

Halve chicken long ways, ensuring you have 2 even pieces.
Set up 3 bowls:
1. seasoned flour
2. eggs – beaten and seasoned
3. PANKO breadcrumbs
Dust the chicken in the flour, then coat in the egg and then coat in the PANKO breadcrumbs.

Heat oil in a fry pan on medium heat, add butter.
Once the butter is melted, cook the chicken until it’s golden brown and cooked through – approximately 6 minutes on each side.
Squeeze the lemon over the chicken and serve.