

# PANKO PAPRIKA CHECKEN SCHNITZEL

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 3 servings

Flavorless oil, for deep frying  
½ cup all-purpose flour  
1 large egg, lightly beaten with 1 tablespoon water  
1 ½ cups panko breadcrumbs  
1 teaspoon sweet paprika  
Kosher salt and freshly ground black pepper  
3 boneless, skinless chicken breasts  
Lemon wedges, for serving

## Directions:

- Pour 1 ½ inches of oil into a large heavy pot or high-sided skillet
- Clip on a deep-fry thermometer and heat the oil over medium-high heat to 360 degrees F
- Set up a dredging station - place the flour, egg, and breadcrumbs in each of 3 separate bowls
- Season the breadcrumbs with the paprika, 1 teaspoon salt, and a few turns of pepper
- Place a piece of chicken between 2 large pieces of plastic wrap and use a rolling pin or other blunt object to pound the chicken until it is as thin as you can make it without it tearing - repeat with the remaining chicken
- Coat the chicken first in the flour, then in the egg wash, and finally in the breadcrumbs
- Fry in batches, flipping once, until golden brown, 2-3 minutes
- Transfer to a wire rack set over a baking sheet to drain
- Season both sides with salt and pepper
- Hold in a warm oven if not serving immediately
- Serve with lemon wedges