

# CHEW & BREWS CHICKEN SCHNITZELS

4 servings | 5 min prep | 20 min cook

## INGREDIENTS

CHEW & BREWS SCHNITZEL MIX

4 Chicken Breasts - skinless, fat removed,  
Butterflied and pounded to 2cm thickness

2 Eggs - Beaten

100g Plain Flour

Salt & Pepper

250ml Sunflower Oil for Shallow Frying

## DIRECTIONS

1. Wrap the chicken breasts in cling film and pound with a rolling pin or meat hammer until nice and flat. Place on a baking tray with a dash of white wine and bake for 10-12 minutes at 160. Allow to cool.
2. Prepare 3 trays
  - a. Tray 1 - The flour and a generous dose of salt and cracked black pepper.
  - b. Tray 2 - The beaten Egg.
  - c. Tray 3 - The Chew & Brews Schnitzel Mix
3. One by one, cover the breasts first in the flour mix, then the egg and finally in the schnitzel mix generously and place on a metal cooling rack until you have done all 4.
4. Heat the sunflower oil on a high heat to about 180 degrees, test this by sprinkling a tiny amount of left over mix into it - you want it to fizz straight away.
5. Place the chicken in the oil carefully and cook each side for 2 minutes until the schnitzel mix is a lovely golden colour.
6. Once both sides are cooked place the breast on a kitchen roll lined tray so the oil can soak off.
7. Serve straight away with a peppery salad like Rocket or watercress and get chewing!
  - a. If you're feeling really decadent you could serve alongside oven baked skin-on fried using the "Chew & Brews" Flavour Bomb Seasoning.

## SHOPPING LIST

One Tub Chew & Brews  
Schnitzel Mix

4 x 200g Chicken Breasts

2 Eggs

Plain Flour

Salt & Pepper

Sunflower Oil

Salad to Serve

NB - We think a dark Lager or Belgian Dubbel such as Westmalle Dubbel goes brilliantly with this one.