

Chicken Schnitzel

Crispy Austrian Chicken Schnitzel recipe with golden breadcrumb coating. Easy 35-minute dinner with step-by-step instructions and expert tips.

15 min

PREP

20 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 lb chicken meat
- 1.5 tbsp flour
- 1 egg
- 2 tbsp sunflower oil
- 1 tsp salt
- 0.5 tsp black pepper
- 3 tbsp breadcrumb

Instructions

1 Prepare the chicken

Place the 1 lb chicken breast between plastic wrap or parchment paper and pound to 1/4-inch thickness using a meat mallet or rolling pin. Cut into 4 equal portions and season both sides with 1 tsp salt and 1/2 tsp black pepper.

2 Set up breading station

Set up three shallow dishes in a row: place 1 1/2 tbsp flour in the first dish, beat 1 egg in the second dish, and spread 2 tbsp breadcrumbs in the third dish.

3 Dredge each chicken cutlet first in the flour, shaking off excess, then dip in the beaten egg, letting excess drip off, and finally coat completely in breadcrumbs, pressing gently so the crumbs adhere.

4 Heat the oil

Heat 3 tbsp oil in a large heavy-bottomed skillet over medium-high heat until it reaches 175°C (350°F), or until a small piece of breadcrumb sizzles immediately when dropped in.

5 Fry the schnitzel

Carefully place 2 breaded cutlets in the hot oil, being careful not to overcrowd the pan. Fry for 2-3 minutes until golden brown and crispy, then flip and fry for another 2-3 minutes until the second side is golden brown and the internal temperature reaches 74°C (165°F).

6 Transfer the cooked schnitzel to a paper towel-lined plate to drain briefly. Repeat with remaining cutlets, adding more oil if needed.

7 Serve immediately while hot and crispy, garnished with lemon wedges and accompanied by your choice of sides.

Tips

Pound the chicken to an even 1/4-inch thickness using a meat mallet or rolling pin for uniform cooking and tender results.

Set up your breading station with three shallow dishes in order: flour, beaten egg, and breadcrumbs to create an efficient assembly line.

Press the breadcrumbs gently onto each piece to ensure they adhere well and create an even coating that won't fall off during cooking.

Heat oil to 350°F before adding the schnitzel - properly heated oil prevents the coating from becoming greasy and ensures a golden crust.

Don't overcrowd the pan; cook schnitzels in batches if necessary to maintain oil temperature and ensure even browning.

Drain cooked schnitzel on paper towels or a wire rack for 1-2 minutes to remove excess oil while keeping the coating crisp.

Serve immediately while the coating is at its crispiest - schnitzel is best enjoyed hot from the pan.