

Parmesan Crusted Chicken Schnitzel

1kg	Minced chicken
200 g	Potato (boiled n mashed)
1 tsp	Salt
1 tsp	Black pepper
1 tsp	Sugar
3 tbsp	Parmesan cheese
4nos	Egg yolk

Crumbs mixture

200 g	Bread crumbs
160 g	Parmesan cheese
2 tsp	Black pepper
1 tsp	Salt
2 tsp	Oregano
1pkt	Mixedsalad
to taste	Olive oil
to taste	Balsamic vinegar
totast	Honey

Method

1. In a bowl, mix together minced chicken, potato, salt, black pepper, sugar, parmesan cheese and egg yolk.
2. Divide mixture into 6 portions weighing 110 g each.
3. Firm it up using your hands and place onto a plate. Chill in the fridge for 1 hour.
4. Mix all the crumbs mixture together and set aside.
5. Remove meat patties from the fridge and press it down slightly. Coat the patties with bread crumbs.
6. Heat oil in a frying pan. Fry the meat until golden brown. Remove and set aside.
7. In a small bowl, combine olive oil, balsamic vinegar and honey. Mix well to combine.
8. Transfer chicken schnitzel onto a serving plate and place some mixed salad at the side.
9. Drizzle some honey balsamic vinaigrette over the salad.
10. Ready to be served.

