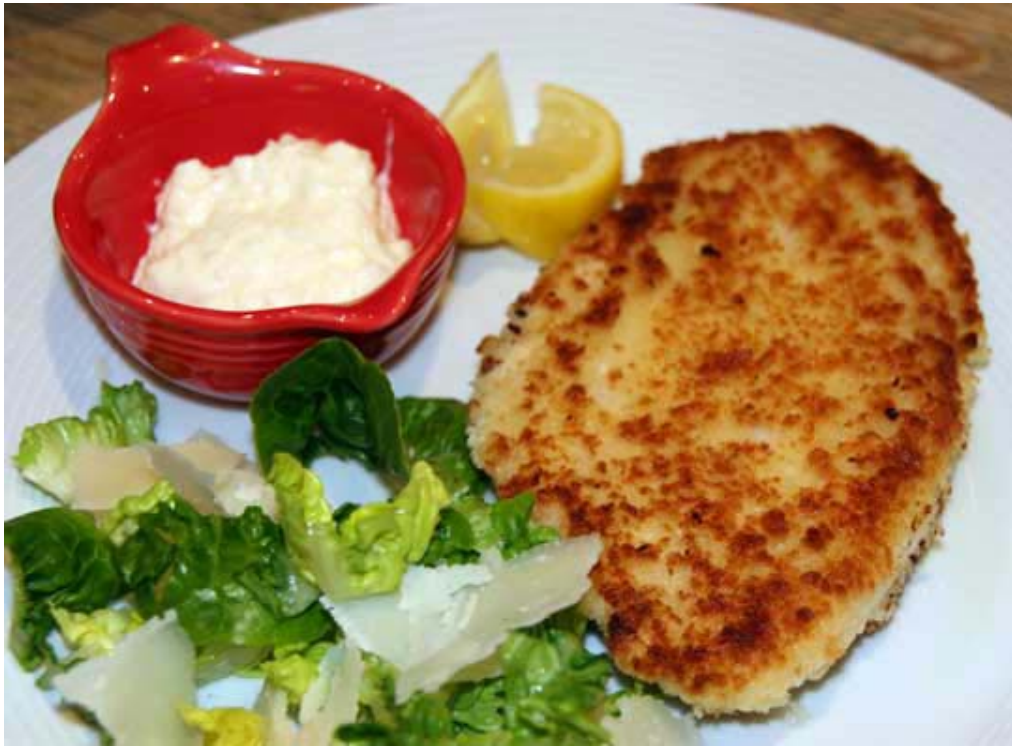# Chicken Schnitzel Caesar

Serves 2   Prep 30 mins + resting   Cooking 11 mins   Easy

Ingredients
2 skinless chicken breasts, about 150g each
30g plain flour
2 eggs, beaten
75g panko breadcrumbs
1 egg yolk
75g parmesan, 25g finely grated, 50g shaved
3 tbsp vegetable oil
20g butter
1/2 lemon, juiced
4 tbsp mayonnaise
1 large little gem or cos lettuce, broken into bite size pieces
lemon wedges to serve

1. Place a chicken breast between two sheets of cling film. Using a saucepan, bash it gently until about 1 cm thick and evenly flattened. Put the flour, eggs and breadcrumbs in three shallow bowls. Season the flour and mix well. Dip one of the chicken breasts into the flour, then the egg, making sure it's fully coated, then finally in the breadcrumbs. Set aside, then repeat with the other chicken breast.

2. To make the dressing, mix the mayonnaise with the parmesan and refrigerate.

3. Heat the oil and butter in a frying pan, add the chicken and fry for 3-4 mins until golden. Turn over and cook for a further 3 mins, then remove from the pan. Tip the lemon juice into the pan, sizzle, then spoon over the schnitzels. Leave to rest for 4 mins.

4. Put the schnitzels on plates with some lettuce on the side, then scatter over the shaved parmesan and spoon over some dressing. Serve with lemon wedges to squeeze over.