

BAKED CHICKEN SCHNITZEL

This is an easy no-fry version of a favorite classic. Serve when ready—also delicious when served cold the next day. Shared by Francesca from allrecipes.com.

PREP: 20 minutes

COOK: 10 minutes

SERVINGS: 6

INGREDIENTS:

1 Tbsp. olive oil, or as desired
6 chicken breasts, cut in half length-wise (butterflied)
Salt and pepper to taste
 $\frac{3}{4}$ C. all-purpose flour
1 Tbsp. paprika
2 eggs, beaten
2 C. seasoned breadcrumbs
1 large lemon, zested (*zest the lemon, not your fingers like I did*)

DIRECTIONS:

Preheat oven to 425 degrees. Line a large baking sheet with aluminum foil and drizzle olive oil over foil. Place baking sheet in preheated oven.

Flatten chicken breasts so they are all about $\frac{1}{4}$ -inch thick. Season chicken with salt and pepper.

Mix flour and paprika together on a large plate. Beat eggs with salt and pepper in a shallow bowl. Mix breadcrumbs and lemon zest together in a separate plate.

Dredge each chicken piece in flour mixture, then egg, and then breadcrumb mixture and set aside in one layer on a clean plate. Repeat with remaining chicken.

Bake in preheated oven for 5-6 minutes. Flip chicken and continue baking until no longer pink in the center and the breading is lightly browned, 5-6 minutes more. Thermometer should read at least 165 degrees.

