



Joe's Amish Chicken Schnitzel

Serves 2-3

1 lb. Amish chicken cutlets	2 Tbl Academia Barilla Olive Oil
1 egg	2 Tbl butter
1 tsp Joe's Spring Water	2 fresh lemons, quartered
salt and pepper, to taste	
3/4 cup Andy's Chicken Seasoning, Mild	

Bound Breading:

1 cup Progresso bread crumbs, sifted	1 tsp oregano
1 cup Parmesan cheese, grated	1/2 tsp Italian seasoning
2 Tbl parsley flakes	Dash ground rosemary
2 Tbl basil	

Prepare the Bound Breading by mixing all the ingredients.

Blend together water and egg (do not beat). Salt and pepper chicken cutlets. One piece at a time, place the cutlets in the Andy's Chicken Seasoning and toss in hands to remove excess seasoning. Dip entire chicken cutlet in egg mixture, drain slightly and coat with Bound Breading.

Fold breading over chicken several times and press to be sure the breading adheres, then lay on a cooling rack. Let set 15 minutes.

In skillet, heat olive oil and butter on medium heat, and place the chicken in pan; reduce heat to low. Sauté 2 minutes on each side up to 16 minutes.

The key to tenderness is cooking slowly over low heat.

Serve with lemon wedges or add rice, noodles or your favorite sauce.