

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

2 Prairie Street Co
Chicken Breast Cutlets,
pounded 1" thick

2 eggs, beaten

1 cup AP flour

1 tsp dijon mustard

½ cup matzo meal,
unseasoned

1 ½ cups panko
breadcrumbs,
unseasoned

1 tsp fennel seed, ground

1 tsp extra virgin olive oil

1 lemon, quartered

Kosher salt

Black pepper

Preparation

- 1 Preheat your Air Fryer to 375°F / 190°C.
- 2 Using the flat side of a meat tenderizer, and with your chicken covered in plastic wrap, gently pound the boneless, skinless breast to an even 1" thickness.
- 3 Set your dredging station with your AP flour in a medium size dish and your beaten eggs in another medium size dish. To your eggs, mix in the dijon mustard. In a large ziplock bag (1 gallon size), combine your matzo meal, panko breadcrumbs, ground fennel, and season with kosher salt and ground black pepper. To dredge each piece of chicken, lightly coat in AP flour, then egg, and then thoroughly toss in the breading mixture. Place the breaded chicken cutlets in the basket tray for the air fryer.
- 4 Be sure to wash your hands thoroughly after handling raw chicken.

Cook

- 5 Set your preheated Air Fryer for 15 minutes.
- 6 Before placing the chicken schnitzel in the Air Fryer, give it a nice drizzle of extra virgin olive oil for some added flavor. Place the chicken in the middle of the Air Fryer to cook. At the halfway point, flip the schnitzel, drizzle a little more extra virgin olive oil, and place back into the middle area for it to finish cooking.

Plating

- 7 Once your golden chicken schnitzel is finished, you can slice and serve, or give each guest their own full schnitzel. Serve alongside potato latkes, homemade applesauce, and a wedge of lemon!

Bete'avon!

