

## Crispy Chicken Schnitzel with Creamy Mushroom Sauce and Fresh Salad

Crispy Chicken Schnitzel with Creamy Mushroom Sauce



**OVEN**  
**390°F**

**TIME**  
**35 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

? For the Chicken Schnitzel:

2 boneless, skinless chicken breasts

$\frac{1}{2}$  cup all-purpose flour

1 large egg, beaten

$\frac{1}{2}$  cup breadcrumbs

$\frac{1}{2}$  tsp garlic powder

$\frac{1}{2}$  tsp salt

... tsp black pepper

... tsp paprika

2 tbsp vegetable oil (for frying)

? For the Creamy Mushroom Sauce:

1 cup mushrooms, sliced

$\frac{1}{2}$  cup heavy cream

$\frac{1}{2}$  cup chicken broth

1 tsp Dijon mustard

$\frac{1}{2}$  tsp dried oregano

$\frac{1}{2}$  tsp black pepper

1 tsp butter

? For the Fresh Salad:

1 cup mixed greens (lettuce, arugula, etc.)

$\frac{1}{2}$  cucumber, sliced

$\frac{1}{2}$  tomato, diced

... cup shredded carrots

1 tbsp olive oil

$\frac{1}{2}$  tbsp lemon juice

Salt and pepper to taste

## DIRECTIONS

1. Make the Chicken Schnitzel:: Flatten chicken breasts to even thickness using a meat mallet or rolling pin.
2. Coat each piece in flour, dip in beaten egg, then dredge in seasoned breadcrumbs.
3. Heat oil in a skillet over medium-high. Fry schnitzels for 3-4 minutes per side until golden and cooked through. Set aside on a paper towel.
4. Prepare the Creamy Mushroom Sauce:: In the same skillet, melt butter. Add mushrooms and sauté for 3-4 minutes until soft.
5. Stir in chicken broth, : Dijon, garlic powder, oregano, and black pepper. Simmer for 2 minutes.
6. Add cream and stir until the sauce thickens, about 3-5 minutes.
7. Toss the Fresh Salad:: In a large bowl, combine greens, cucumber, tomato, and carrots.
8. Drizzle with olive oil and lemon juice. Season with salt and pepper. Toss to coat.
9. Plate and Serve:: Place schnitzel on a plate, spoon mushroom sauce over the top.
10. Add a generous helping of salad on the side.
11. Optional: serve with mashed potatoes or crusty bread for an even heartier meal.

## SWAPS & NOTES

: crunchy coating, juicy chicken, velvety sauce, and a crisp, vibrant salad to balance it all out.

It's a great recipe for busy weeknights, casual weekends, or when you're simply craving golden-brown perfection on a plate.

Coat each piece in flour, dip in beaten egg, then dredge in seasoned breadcrumbs.

Heat oil in a skillet over medium-high.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crispy-chicken-schnitzel-with-creamy-mushroom-sauce-and-fresh-salad/>