

Crispy Honey Chicken Cutlets - A Sweet and Savory Weeknight Hit

Crispy Honey Chicken Cutlets: The Perfect Sweet-Savory Combo for Any Night of the Week



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 boneless chicken breasts, thinly sliced
- 1/2 cup flour
- 2 eggs, beaten
- 1 cup breadcrumbs
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons oil for frying
- 3 tablespoons honey
- 1 tablespoon soy sauce
- 1 teaspoon garlic, minced
- 1 teaspoon lemon juice

DIRECTIONS

- 1.** Prep the : Chicken: Slice your chicken breasts into thin cutlets and season both sides with salt and black pepper.
- 2.** Dredging : Station: Set up three shallow bowls: one with flour, one with beaten eggs, and one with breadcrumbs.
- 3.** Bread the : Chicken: Dredge each cutlet in flour (shake off excess), dip into egg, then press into breadcrumbs until well-coated.
- 4.** Pan-: Fry: Heat oil in a skillet over medium heat. Cook cutlets for 3-4 minutes per side until golden and cooked through. Work in batches if needed.
- 5.** Make the : Sauce: In a small saucepan, combine honey, soy sauce, garlic, and lemon juice. Simmer gently for 2-3 minutes until slightly thickened.
- 6.** Serve: Drizzle warm honey sauce over the crispy cutlets or serve on the side for dipping.

SWAPS & NOTES

& Swaps Breadcrumbs: Panko breadcrumbs give a crunchier texture, but regular work fine.

Garlic: Fresh is best, but 1/4 tsp garlic powder works in a pinch.

Soy Sauce: Swap for tamari if gluten-free is needed.

Lemon Juice: A splash of apple cider vinegar can stand in if you're out of lemon.

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

Original recipe: <https://chefmaniac.com/crispy-honey-chicken-cutlets-a-sweet-and-savory-weeknight-hit/>