

Crispy Chicken Schnitzel with Creamy Mushroom Sauce

2 boneless, skinless chicken breasts



TIME
3-4 min

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INGREDIENTS

- 2 boneless, skinless chicken breasts
- 1 cup breadcrumbs (panko or regular)
- $\frac{1}{2}$ cup all-purpose flour
- 2 eggs, beaten
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp paprika
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ cup vegetable oil, for frying
- 1 cup mushrooms, sliced
- 1 tbsp butter
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup chicken broth
- 1 tsp Dijon mustard
- $\frac{1}{2}$ tsp salt
- 1 tsp dried parsley
- 2 cups mixed greens (lettuce, arugula, or spinach)
- $\frac{1}{2}$ cucumber, sliced
- $\frac{1}{2}$ cup cherry tomatoes, halved
- $\frac{1}{2}$ cup shredded carrots
- 1 tbsp sesame seeds
- 1 tbsp olive oil
- 1 tsp lemon juice
- Salt & black pepper, to taste

Swaps and Notes:

Chicken: Boneless, skinless chicken breasts are perfect for this recipe. You can also use chicken thighs if you prefer.

Breadcrumbs: Panko breadcrumbs will give you a wonderfully light and crispy crust. Regular breadcrumbs also work well.

Mushrooms: Cremini or white button mushrooms are perfect for the sauce.

Greens: Use any mix of greens you like for the salad. Arugula or spinach would add a nice peppery flavor.

Sauce: The Dijon mustard adds a lovely tang to the creamy mushroom sauce. Don't skip it!

How to Make Crispy Chicken Schnitzel:

Prepare the Schnitzel: Place the chicken breasts between two sheets of plastic wrap and pound them until they are about ... inch thick. In a small bowl, mix the salt, black pepper, paprika, and garlic powder. Season the chicken on both sides with the spice mixture.

Set Up the Dredging Station: Create a simple three-bowl dredging station. In the first bowl, add the all-purpose flour. In the second bowl, beat the eggs. In the third bowl, add the breadcrumbs.

Coat the Chicken: Coat each piece of chicken in the flour, shaking off the excess. Then dip it in the egg, letting any excess drip off. Finally, coat it in the breadcrumbs, pressing to adhere.

Fry the Schnitzel: Heat the vegetable oil in a large skillet over medium heat. Fry the schnitzel for 3-4 minutes per side, or until it's golden brown and crispy. Remove and let it drain on a paper towel.

DIRECTIONS

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3. Coat the : Chicken: Coat each piece of chicken in the flour, shaking off the excess. Then dip it in the egg, letting any excess drip off. Finally, coat it in the breadcrumbs, pressing to adhere.
4. Fry the : Schnitzel: Heat the vegetable oil in a large skillet over medium heat. Fry the schnitzel for 3-4 minutes per side, or until it's golden brown and crispy. Remove and let it drain on a paper towel.
5. Make the : Mushroom Sauce: In the same pan, melt the butter over medium heat. SautØ the sliced mushrooms until they are tender, about 3 minutes. Add the chicken broth, heavy cream, Dijon mustard, garlic powder, salt, and black pepper. Bring to a simmer for 2 minutes, then stir in the dried parsley.
6. Prepare the : Salad: In a bowl, toss the mixed greens, sliced cucumber, cherry tomatoes, and shredded carrots. Drizzle with the olive oil and lemon juice, and season with salt and black pepper to taste.
7. Assemble and : Serve: Place the crispy schnitzel on a plate. Pour the creamy mushroom sauce over the schnitzel. Serve with the fresh salad on the side.

8. **Tips for Success: Pound the Chicken Thin:** Pounding the chicken until it's thin ensures it cooks quickly and evenly.
9. **Hot : Oil:** Make sure your oil is hot enough before you start frying. This is crucial for a crispy, golden-brown crust.
10. **Don't : Crowd the Pan:** Fry the schnitzel in batches to avoid crowding the pan. Crowding will lower the oil temperature, resulting in soggy schnitzel.
11. **Serving Suggestions and Pairings:** This meal is a complete feast on its own, but it pairs wonderfully with a side of steamed rice or roasted vegetables. For other great crowd-pleasing meals, you could serve it with my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or my Mexican Chicken and Rice Casserole.
12. **Storage and Leftover Tips:** Leftovers are delicious! Store the chicken and sauce separately in airtight containers in the refrigerator for up to 3 days. To reheat, warm the chicken in a skillet or oven to keep it crispy, and gently warm the sauce on the stovetop.
13. **More Recipes You Will Love:** If you're a fan of easy, delicious, and comforting meals, you'll want to check out some of these other favorites:
14. For a great light salad, my : Light Tangy Chicken Salad is a fantastic choice.
15. For a true : Southern comfort food, my Cajun Chicken Sausage Gumbo is a must-try.
16. For a lazy : Sunday, these Easy Turkey Wings are a must-try.
17. **Final Thoughts:** This Crispy Chicken Schnitzel recipe is a testament to the fact that you can have a delicious, satisfying, and elegant meal without all the fuss. It's a simple, comforting, and deeply flavorful dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
18. If you make this dish, I'd love to hear about it! What's your favorite sauce to pair with schnitzel? Let me know in the comments below.

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