

## Crispy Golden Chicken Schnitzel with Creamy Mushroom Gravy: The Ultimate Comfort Food

The Ultimate Easy Chicken Schnitzel with Silky Mushroom Gravy



**OVEN**  
**375°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Chicken Schnitzel:

Chicken Breasts: 4 boneless, skinless pieces.

Seasoning: Salt and black pepper (don't be shy here!).

All-Purpose Flour: For that initial dredge.

Eggs & Milk: 2 large eggs whisked with 1 tbsp milk to create the "glue."

Breadcrumbs: 1 cup of Panko is my secret for maximum crunch.

Spices:  $\frac{1}{2}$  tsp paprika and  $\frac{1}{2}$  tsp garlic powder mixed into the crumbs.

Oil: Vegetable or canola oil for frying (it has a higher smoke point than olive oil).

For the Mushroom Gravy:

Butter & Olive Oil: 2 tbsp of each for flavor and fat.

Mushrooms: 8 oz (225 g) of cremini or button mushrooms, sliced thin.

Garlic: 2 cloves, minced (fresh is a must!).

Flour: 2 tbsp to thicken the roux.

Chicken Broth: 1  $\frac{1}{2}$  cups of high-quality broth.

Heavy Cream: ... cup (optional, but highly recommended for luxury).

Step-by-Step Instructions:

1. Prepare the Chicken:
2. The Breading Station:

Bowl 1: Flour.

Bowl 2: Whisked eggs and milk.

Bowl 3: Panko breadcrumbs, paprika, and garlic powder.

3. The Dredging Process:

4. Fry to Golden Perfection:

5. Master the Mushroom Gravy:

Swaps and Notes:

Gluten-Free: Use a 1:1 gluten-free flour blend and GF breadcrumbs.

Meat Alternatives: This method works beautifully with pork tenderloin or even thick slices of eggplant for a vegetarian twist.

The Crunch Factor: If you don't have Panko, regular breadcrumbs work, but the texture will be denser.

Tips for Success:

Don't Crowd the Pan: Fry the chicken in batches if necessary. If you put too many pieces in at once, the oil temperature drops, and you'll end up with soggy, greasy breading.

High Heat isn't Always Best: Keep the oil at a steady medium heat. If it's too hot, the crumbs will burn before the chicken is cooked through.

Whisk Constantly: When adding broth to your gravy, whisk constantly to prevent lumps from forming in the flour.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 485 kcal

## DIRECTIONS

1. Prepare the Chicken: The secret to a great schnitzel is uniform thickness. Place your chicken breasts between two sheets of plastic wrap. Using a meat mallet (or even a heavy rolling pin), pound the chicken until it is about ... inch thick. This ensures it cooks quickly and evenly. Season both sides generously with salt and pepper.
2. The Breading Station: Line up three shallow bowls:
3. Bowl 1: Flour.
4. Bowl 2: Whisked eggs and milk.
5. Bowl 3: Panko breadcrumbs, paprika, and garlic powder.
6. The Dredging Process: Dredge each piece of chicken in the flour, shaking off any excess. Dip it into the egg wash, then press it firmly into the breadcrumb mixture until fully coated. Pro Tip: Let the breaded chicken rest on a plate for 5 minutes before frying. This "sets" the coating so it doesn't fall off in the pan!
7. Fry to Golden Perfection: Heat about ... inch of oil in a large skillet over medium heat. Once the oil is shimmering, add the chicken. Fry for 3-4 minutes per side until golden brown and crispy. Transfer to a wire rack or paper towels to drain.
8. Master the Mushroom Gravy: Wipe out the excess oil from the pan (leave about a tablespoon). Add the butter and olive oil, then toss in the mushrooms. SautØ until they are deep brown-this is where the flavor lives! Stir in the garlic for 30 seconds, then sprinkle in the flour. Gradually whisk in the chicken broth, simmering until thick. Finish with a splash of heavy cream if you're feeling indulgent.
9. Swaps and Notes: Gluten-Free: Use a 1:1 gluten-free

flour blend and GF breadcrumbs.

10. **Meat : Alternatives:** This method works beautifully with pork tenderloin or even thick slices of eggplant for a vegetarian twist.
11. **The : Crunch Factor:** If you don't have Panko, regular breadcrumbs work, but the texture will be denser.
12. **Tips for Success: Don't Crowd the Pan:** Fry the chicken in batches if necessary. If you put too many pieces in at once, the oil temperature drops, and you'll end up with soggy, greasy breading.
13. **High : Heat isn't Always Best:** Keep the oil at a steady medium heat. If it's too hot, the crumbs will burn before the chicken is cooked through.
14. **Whisk : Constantly:** When adding broth to your gravy, whisk constantly to prevent lumps from forming in the flour.
15. **Serving Suggestions and Pairings:** I love serving this schnitzel over a bed of buttery mashed potatoes or egg noodles to soak up that extra gravy. For a lighter side, a crisp arugula salad with a lemon vinaigrette cuts through the richness perfectly.
16. **If you are looking for other easy ways to feed a family,** you might enjoy these Sheet Pan Quesadillas or even my Instant Pot Lasagna for those nights when you need comfort food in a hurry.
17. **Nutritional Information (Per Serving):** Calories: 485 kcal
18. **Protein:** 38g
19. **Carbohydrates:** 24g
20. **Fat:** 26g
21. **Sodium:** 650mg
22. **Storage and Leftover Tips:** Chicken Schnitzel is best eaten fresh, but if you have leftovers, store them in an airtight container in the fridge for up to 3 days.
23. **To Reheat:** Avoid the microwave! It will make the breading rubbery. Instead, pop the chicken in an air fryer or oven at 375°F for about 5-8 minutes until the crust crisps back up. Reheat the gravy separately on the stovetop with a splash of water to loosen it.
24. **More Recipes You Will Love:** If you enjoyed this crispy chicken dish, you have to try these other ChefManiac favorites:
25. **Easy : Turkey Wings -** The ultimate Sunday comfort food.

## SWAPS & NOTES

**Gluten-Free:** Use a 1:1 gluten-free flour blend and GF breadcrumbs.

**Meat Alternatives:** This method works beautifully with pork tenderloin or even thick slices of eggplant for a vegetarian twist.

**The Crunch Factor:** If you don't have Panko, regular breadcrumbs work, but the texture will be denser.

## TIPS FOR SUCCESS

**Don't Crowd the Pan:** Fry the chicken in batches if necessary.

If you put too many pieces in at once, the oil temperature drops, and you'll end up with soggy, greasy breading.

High Heat isn't Always Best: Keep the oil at a steady medium heat.

If it's too hot, the crumbs will burn before the chicken is cooked through.

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

Original recipe: <https://chefmaniac.com/crispy-golden-chicken-schnitzel-with-creamy-mushroom-gravy-the-ultimate-comfort-food/>