



Chicken Cutlets

DIRECTIONS

1. Place the eggs and corn flakes in separate shallow bowls.
2. Season chicken with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper.
3. Coat in the eggs (letting the excess drip off) and then the cornflakes, pressing gently to help them adhere.
4. Heat the oil in a large skillet over medium-high heat for 3 to 5 minutes. Recommended power level 6-7.
5. Fry the chicken in 2 batches until golden and cooked through, 3 to 5 minutes per side until golden brown.
6. When cooking is finished, turn off the burner.

Tip: Check oil temperature with bread crumble before frying cutlets.

PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power level 6-7

COOK TIME

30-40 minutes

INGREDIENTS

- 8 chicken cutlets (about 1 $\frac{1}{2}$ lbs. total)
- Salt and pepper to taste
- 2 large eggs, lightly beaten
- 2 cups crushed corn flakes
- 1 cup canola oil

SERVES 4

