



## Chicken Thigh Schnitzel

### Ingredients

- ½ cup All-Purpose Flour
- 1 tbl Herbs and Spices
- 3 ea Eggs, beaten
- 2 cup Panko
- 12oz Chicken Thighs, skinless, boneless and pounded  
¼ inch-thick
- 8 tbl Butter, Unsalted
- 2 oz Dijon Mustard
- 4 oz Heavy Cream
- 1 lb Baking Potato
- 1 oz Chives, Fresh
- 1 ea Fresh Lemon

### Kitchen Tools Needed

- 12" Sauté pan (nonstick if available)
- Rubber Spatula / Flat Spoon
- Chef's Knife
- Cutting Board
- Medium Pot
- Colander
- Paper Towels

### At Home Ingredients

- Kosher salt and freshly ground pepper
- 1/2 cup canola oil

### **Prepare to Cook**

When you receive your meal prep box, remove all items and organize on your work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for 'things in place') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

### **Step 1. Cook Potato and Bread Chicken Thighs**

1. Bring water to boil, season with salt and olive oil.

2. Wash potato and scrub with cold running water.
3. Cut potato in 2 to 3 inch cubes and boil till cooked through.
4. While potatoes are boiling, set the flour, eggs and panko into three separate shallow bowls.
5. Season the chicken thigh with salt and pepper.
6. Add herbs and spices to flour and dredge the chicken (shaking off any excess), then dip in the eggs and coat thoroughly with the panko, pressing lightly to adhere.

## **Step 2. Reserve Potatoes and Cook Chicken**

7. When potatoes are done, drain into a colander, but reserve  $\frac{1}{4}$  cup of cooking water and remove all remaining water.
8. Place potatoes back in the pot and return to the stove with no heat.
9. In the large skillet, heat  $\frac{1}{4}$  cup of canola oil and 1 tablespoon of butter.
10. Add  $\frac{1}{2}$  of the chicken and cook over moderately high heat, turning once, until golden and crispy, about 3 minutes per side.
11. Repeat the process with remaining chicken.
12. Transfer the chicken to a paper towel-lined baking sheet and sprinkle with salt, reserve for plating.

## **Step 3. Finish Potatoes and Make Sauce**

13. While the chicken is resting, add remaining butter to potatoes along with reserved cooking water.
14. Add salt and pepper to taste and smash potato until skin and flesh is incorporated.
15. Clean out the saute pan that was used for chicken and place on medium heat.
16. Add cream, mustard and freshly squeezed lemon juice. Stir in pan until fully incorporated.
17. Finely chop fresh chives and add to sauce. Season with salt and pepper and reserve for plating.

## **Step 4. Plating**

18. Place a dollop of smashed potatoes to one side of the plate.
19. Place crispy chicken thighs next to potatoes.
20. Spoon sauce over chicken and around potatoes.
21. Finish with more scallions if desired.