

Best Ever Parmesan Italian Chicken Cutlets



Ingredients:

2 to 3 large boneless skinless chicken breasts

4 eggs

1 ½ cups parmesan cheese, grated and divided

1 bunch flat leaf parsley, chopped and divided

2 cups plain bread crumbs

1 tsp paprika, 1 tsp garlic powder, ½ tsp onion powder

Salt and pepper to taste

Cooking oil

Directions:

Slice each chicken breast into 4 to 6 pieces. Flatten each chunk of chicken. Set Aside.

Prepare two shallow dishes or containers.

In one, add the eggs, ½ cup parmesan cheese, and ¼ cup chopped parsley.

Whisk to combine, then add the cutlets to the cheesy egg mixture.

In the second dish, add the bread crumbs, paprika, and garlic and onion powders. Season with salt and pepper. Mix in a handful each of cheese and chopped parsley. Remove one cutlet from the egg mixture and place in the bread crumb mixture flipping and patting bread crumbs onto the chicken until completely coated. Repeat with each cutlet.

Heat the flattop grill to medium-low/medium heat. Place a cooling rack on one side of the griddle or nearby. Lightly coat cooking area with oil and add a few cutlets at a time, adding more oil before each set of cutlets. Cook for 3 to 4 minutes, or until the bottom is golden brown. Flip cutlets, adding more oil, and cook for another 4 minutes. Once done, move cutlets onto a cooling rack and sprinkle with remaining cheese and salt.