



THE BEST EVER BREADED HANNUKAH CHICKEN

Herb Bread Crumbs, Steamed Yellow Wax Beans, Carrots, And Baby Zucchini

Serves 6-12 People

Ingredients:

6 -12 Boneless Skinless Chicken Breasts
20 To 24 Ozs. Panko Japanese Bread Crumbs
2 - 5oz. Bags Chatham All Natural Garden Herb Croutons
1-2 Cups Fine Grated Parmesan Cheese (Optional)
2 Cups All Purpose Flour Unbleached
6-8 Eggs. Large, Beaten
1 Pound Each *Yellow Wax Beans, Carrots, And Baby Zucchini*
1 Tbsp. Of Butter
Salt & Pepper To Taste
Canola Oil To Sauté With

Procedure:

- 1.) In A Food Processor Place Crouton And Puree Until Fine Bread Crumb Mixture Is Achieved, Then Add The Panko Crumbs And Blend Until Thoroughly Incorporated. Place In A Dish For Breading The Chicken. Then Fold In Parmesan Cheese If So Desired.
- 2.) Beat Eggs In A Bowl, Reserve For Breading.
- 3.) Place Flour In A Dish For Breading.
- 4.) Dredge Chicken In Flour, Shake Off Excess, Then Place Into Eggs, With Tongs Remove Allow Excess To Drain And Then Place Into The Breadcrumb Mixture And Coat Each Side, Shake Off Excess And Place Onto A Sheet Pan To Reserve For Pan Frying Later. Repeat These Steps Until All The Chicken Is Breaded.
- 5.) In A Large Sauté Pan Or Fry Pan, Place Enough Oil In That Will Reach Up $\frac{1}{4}$ Of The Way Of The Chicken Breasts. Once Oil Is Hot Gently Lay Chicken Breasts In And Fry Each Side Until Golden Brown Approx 1-2 Minutes Each Side And Then Place Onto A Sheet Pan. Once All The Chicken Has Been Browned, Place Into A Pre-Heated 400 Degree Convection Oven And Cook Until An Internal Temperature Of 155-160 Degrees Is Reached. Allow Chicken To Cool For 5 Minutes Before Serving.