

Panko-Coated Chicken Schnitzel

Thomas Keller of The French Laundry in Yountville, California, uses panko bread crumbs to give chicken a crunchy crust. "Pounding chicken breasts to a uniform thickness cuts down on cooking time," he says

Ingredients:

1/2 cup all-purpose flour
3 eggs, beaten
2 cups panko
4 skinless, boneless chicken breast halves (about 6 ounces each),
butterflied and pounded 1/4-inch-thick
Kosher salt

Freshly ground black pepper
1/2 cup canola oil
6 tablespoons butter
2 teaspoons capers
2 tablespoons fresh lemon juice
1 tablespoon chopped parsley

Directions:

Set the flour, eggs, and panko in three separate shallow bowls. Season the chicken cutlets with salt and pepper. Dredge the chicken in the flour, shaking off any excess, then dip in the eggs and coat thoroughly with the panko, pressing lightly to adhere.

In each of 2 large skillet, heat 1/4 cup of canola oil. Add the chicken and cook over moderately high heat, turning once, until golden and crispy, about 3 minutes per side. Transfer the chicken to a paper towel-lined baking sheet and sprinkle with salt, then transfer to plate.

Meanwhile, in a small saucepan, melt the butter and cook over moderately high heat until browned and nutty, about 4 minutes. Stir in the capers, lemon juice, and parsley; spoon over the chicken and serve.

