

STUFFED CHICKEN SCHNITZEL KAISER

COOKING INSTRUCTIONS



1. Spread chicken on half of a clear bag, fold over the other half of the bag
2. Pound the chicken to 1/8" thin with a meat tenderizing mallet
3. Once chicken is pounded, place a half slice of gouda, then both pieces of bacon, and top with the other half of the gouda, fold over the other half of the chicken on top
4. Set chicken aside and set up a breading station with seasoned flour, egg wash and bread crumbs.
5. Dredge the chicken in the flour, then into the egg and then coat with the bread crumbs, shaking off any excess
6. Pan fry the schnitzel in butter, flipping once golden brown
7. Place in a pre-heated 350F oven and cook through, about 10 minutes
8. Toast your buttered bun in a pan until golden brown
9. Spread the mustard on bottom bun and top with a good amount of sauerkraut
10. Add the cooked schnitzel on top of the sauerkraut
11. Spread the apple butter on the top bun and place on top of schnitzel
12. Enjoy!

INGREDIENTS:

1/2 CUP BREAD CRUMBS
2 EGGS
2 OZ FLOUR
1 CHICKEN BREAST
1 PC SLICED BACON,
COOKED + CUT IN HALF
1 SLICE GOUDA
SALT + PEPPER