



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Schnitzel

Tavuk Şinitzel



2 chicken breasts
1 cup bread crumbs
1/3 cup flour
2 eggs
Salt, black pepper
3/4 cup vegetable oil for frying

- # Sprinkle salt and black pepper on the chicken breasts.
- # Whisk the eggs in a bowl. Put the bread crumbs in another plate and the flour in another bowl.
- # At first cover the chicken breasts with flour, then dip into eggs, and then cover with bread crumbs.
- # Put into the red-hot oil and cook until they get fried.
- # Place the cooked schnitzel pieces on the platter.

Note: You can garnish with lemon wedges, boiled egg or parsley stems.