

## Schnitzel Sandwich

This classic German dish is perfect for a quick and satisfying lunch. The schnitzel is cooked in the oven and

### Ingredients:

- \* 1 chicken breast
- \* 2 slices of bread
- \* 1 tablespoon of mayonnaise
- \* 1 tablespoon of mustard
- \* 1 tablespoon of ketchup
- \* 1 tablespoon of olive oil
- \* Salt and pepper to taste

### Instructions:

1. Preheat the oven to 180°C (350°F).
2. Cut the chicken breast into thin slices.
3. Place the chicken breast slices between two sheets of plastic wrap and pound them with a mallet until thin.
4. Season the chicken breast slices with salt and pepper.
5. Heat the olive oil in a frying pan over medium heat.
6. Add the chicken breast slices to the frying pan and cook for 2-3 minutes on each side until they are golden brown.
7. Spread mayonnaise on one slice of bread and mustard on the other slice.
8. Place the cooked chicken breast slices on the bread with the mayonnaise.
9. Spread ketchup on top of the chicken breast slices.
10. Place the bread slices with the chicken slices together to make a sandwich.
11. Place the sandwich in the oven for 5 minutes to heat it through.
12. Cut the sandwich in half and serve hot.