

Sour Cream and Onion Chicken Recipe

Prep: 10 mins

Cook: 16 mins

Marinate: 60 mins

Total: 86 mins

Servings: 4 servings

Yield: 4 cutlets

Turn boring weeknight chicken into something easy and delicious. This recipe is like the better and more dinner-appropriate version of sour cream and onion potato chips. The chicken is juicy and mouthwatering with a flavorful crispy crust. The acid from the sour cream marinade helps keep the thin cutlet moist as it fries and ready for devouring. No need to deep fry—the chicken is shallow fried in a skillet with a small amount of oil for easier clean-up.

Serve this dish sliced over a big salad with roasted potatoes and vegetables, or even tossed in creamy pasta or used as the filling for a sandwich. It's also perfect for a midnight snack.

Ingredients

- 4 chicken thin cutlets, patted dry with a paper towel
- 2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 1 lemon, zested and quartered
- 1/2 cup sour cream
- 3 tablespoons thinly sliced chives, more for garnish
- 1 tablespoon finely chopped fresh dill
- 2 tablespoons onion powder, divided
- 1 1/2 cups panko breadcrumbs
- Canola oil, for frying

Steps to Make It

1. Gather the ingredients.
2. Season the chicken cutlets generously with salt and pepper.
3. In a medium bowl, combine the lemon zest, sour cream, chives, dill, and 1 tablespoon of the onion powder.
4. Add the chicken and coat well.
5. Cover and refrigerate, 1 hour or up to overnight.
6. When ready to fry the chicken, combine the panko and remaining 1 tablespoon onion powder, 1/2 teaspoon salt, and 1/4 teaspoon pepper.
7. Working with one chicken cutlet at a time, press the chicken into the panko mixture. Coat evenly on both sides and transfer to a sheet pan or platter.
8. In a large heavy-bottomed skillet, heat about 1/4-inch canola oil over medium heat until the temperature reaches about 375 F.
9. Working in batches, fry the chicken until golden brown, about 4 minutes per side, lowering the heat as necessary if the chicken is becoming brown too quickly.
10. Remove and discard excess panko from the skillet with a slotted spoon between batches.
11. Transfer to a paper towel-lined plate and sprinkle lightly with salt.
12. Garnish the cutlets with chives and a squeeze of lemon. Serve immediately.

Whole Chicken Variation

Another fun idea is to take this same marinade and use it on a whole chicken. Double the ingredients for the marinade and put it in a gallon bag. Then pat dry a whole chicken, place it in the bag, and seal. Refrigerate overnight, turning every few hours to be sure the whole chicken is coated in the marinade. When you're ready to roast the chicken, just follow these instructions for roasting. Enjoy!

How to Store

For a tasty make-ahead meal, fry up a large batch of cutlets and let them cool completely. Wrap each cutlet separately, then freeze in freezer bags. Remove desired number of cutlets from the freezer, and let thaw refrigerated. Reheat in a 350 F oven until warmed through.