

FOOD & WINE

INSPIRATION SERVED DAILY

Panko-Coated Chicken Schnitzel

CONTRIBUTED BY [THOMAS KELLER](#)

ACTIVE:

TOTAL TIME: 15 MIN

SERVINGS: 4

• FAST

• STAFF-FAVORITE



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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.

1 cup flour

3 eggs, beaten

2 cups panko

4 skinless, boneless chicken breast halves (about 6 ounces each), butterflied and pounded 1/4-inch-thick

Salt and freshly ground pepper

1/4 cup canola oil

6 tablespoons butter

2 teaspoons capers

2 tablespoons lemon juice

1 tablespoon chopped parsley

1. 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.

2. In each of 2 large skillets, 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. Transfer the chicken to a paper towel-lined baking sheet and sprinkle with salt.

3. 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.

FROM [WHAT CHEFS KNOW BEST: 20 LESSONS FROM THE PROS](#)

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