Chicken Cutlets

Serves 4-6

- 2 eggs
- 2 Tablespoons of water
- 1 cup dry seasoned bread crumbs
- 1 cup flour
- 1 ½ lbs thin sliced Boneless chicken breasts
- Olive/vegetable oil

Mix eggs and water together.
Dredge chicken in flour.
Dip chicken into egg wash.
Cover Chicken with bread crumbs.
Fry chicken in oil 1 ½ - 2 minutes on each side depending on thickness.