



a [startcooking.com](http://startcooking.com) recipe

# 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.