

# Panko Fried Chicken

## Ingredients:

- 1 lb chicken (I use tenderloins)
- Flour
- Garlic powder
- Paprika
- Italian seasoning
- Parmesan cheese
- Panko breadcrumbs (in Asian section of grocery store)
- Milk (I used whole)
- Oil, about 2-3 inches- enough to cover at least half the breast- I use canola but peanut or vegetable would work too

## Directions:

- Thaw chicken, if using breast, pound until flat
- Heat up oil to 300\* - 350\*
- Pour milk in deep dish (depends how much chicken you are doing)
- In a bowl or bag mix flour, garlic powder, and paprika (to taste)
- Dip chicken in milk a piece at a time and then place in flour mixture, coat
- Take chicken out of bowl and to set while you get the next step ready
- Mix Panko, Parmesan cheese, garlic powder, Italian seasoning, and paprika together on a plate or in a low bowl
- Dip chicken in milk again and then place in Panko mixture, coat piece of chicken
- Set aside
- Repeat for all pieces of chicken
- Place as many pieces of chicken in the hot oil as will fit comfortably
- Cover, allow to cook about 5 minutes
- Flip, and allow to cook about 10 more minutes
- Remove from oil when nice and brown, place on paper towels to drain
- If you are doing a large batch, keep warm in oven