

Chicken Cutlets (Classic Italian Dish)

Ingredients:

- 2-4 (or more) Chicken tenderloins
- Italian bread crumbs
- Parmesan cheese
- Garlic powder
- Pepper
- Salt
- Onion powder
- Paprika
- Milk
- Flour

Directions:

1. Preheat oven to 350°F with casserole dish inside it
2. Heat a skillet to brown chicken
3. Pull out 4 plates
4. Pour milk onto a plate
5. Pour flour on a plate
6. Pour bread crumbs, Parmesan cheese, garlic powder, pepper, salt, onion powder, and paprika on another plate (use however much of each you think you will like, I never measure, just go for it)
7. Put out a tray or plate that is empty
8. Clean chicken
9. Pound chicken until thin
10. Dip chicken in milk
11. Dredge (coat) chicken in flour
12. Set on empty plate
13. Repeat for each piece
14. Take a piece of chicken and dip it in milk again
15. Dredge chicken in bread crumb mixture
16. Place back on plate
17. Repeat for each piece
18. Add oil to pan, only a couple tbsp at most
19. Quickly brown each piece of chicken
20. Place in warmed casserole dish in oven
21. Cover with tin foil or a lid and cook until meal is done and chicken is cooked through

Some people eat this with sauce, mozzarella cheese, and pasta- a la Chicken Parmesan style, or any way you like (we eat it with Mac & Cheese usually).