PANKO PAPRIKA CHECKEN SCHNITZEL

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 3 servings

Flavorless oil, for deep frying

½ cup all-purpose flour

1 large egg, lightly beaten with 1 tablespoon water

1 ½ cups panko breadcrumbs

1 teaspoon sweet paprika

Kosher salt and freshly ground black pepper

3 boneless, skinless chicken breasts

Lemon wedges, for serving

**Directions:**

* Pour 1 ½ inches of oil into a large heavy pot or high-sided skillet
* Clip on a deep-fry thermometer and heat the oil over medium-high heat to 360
* degrees F
* Set up a dredging station - place the flour, egg, and breadcrumbs in each of 3 separate bowls
* Season the breadcrumbs with the paprika, 1 teaspoon salt, and a few turns of pepper
* Place a piece of chicken between 2 large pieces of plastic wrap and use a rolling pin or other blunt object to pound the chicken until it is as thin as you can make it without it tearing - repeat with the remaining chicken
* Coat the chicken first in the flour, then in the egg wash, and finally in the breadcrumbs
* Fry in batches, flipping once, until golden brown, 2-3 minutes
* Transfer to a wire rack set over a baking sheet to drain
* Season both sides with salt and pepper
* Hold in a warm oven if not serving immediately
* Serve with lemon wedges