

Chicken Schnitzel

with Creamy Potato Salad & Lingonberry Jam

Nothing beats classic chicken schnitzel. Simply a crunchy, breaded cutlet, it's a favorite in Germany and many of its neighboring countries. In this dish, we're pairing our cutlets with a hearty, creamy potato salad. And for a delicious twist, we're serving lingonberry jam on the side. Lingonberries—sweet like blueberries, but with the tart notes of cranberries—are the fruit of choice for jams in traditional Scandinavian cooking. Their sweetness provides a perfect counterpoint to the savory flavors of the schnitzel.



Ingredients

- 4 Boneless, Skinless Chicken Breasts
- 2 Farm Eggs
- 1⅓ Cups Panko Breadcrumbs
- 1 Lemon
- 1 Pound Red Potatoes
- 1 Large Bunch Parsley

Knick Knacks

- 3 Tablespoons All-Purpose Flour
- ¼ Cup Lingonberry Jam
- ¼ Cup Mayonnaise
- ¼ Cup Sweet Pickle Relish

Makes 4 Servings

About 630 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Medium dice the potatoes. Crack the eggs into a medium bowl; beat until smooth. Finely chop the parsley leaves and stems. Quarter and deseed the lemon.

2



Cook the potatoes:

Add the **potatoes** to the pot of boiling water. Cook 8 to 10 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.

3



Bread the chicken:

While the potatoes cook, place the **flour** and **breadcrumbs** in 2 separate medium bowls; season both with salt and pepper. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Working 1 piece at a time, thoroughly coat the seasoned chicken in the flour (tapping off any excess), then the **beaten eggs** (letting the excess drip off), then the breadcrumbs (pressing to adhere). Place the breaded chicken on a plate.

4



Cook the chicken:

While the potatoes continue to cook, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded chicken**. Cook 4 to 6 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

5



Make the potato salad:

While the chicken cooks, to the pot of cooked potatoes, add the **mayonnaise**, **sweet pickle relish** and **half the parsley**. Stir to thoroughly combine; season with salt and pepper to taste. Transfer to a serving dish.

6



Serve your dish:

Transfer the **cooked chicken** to a serving dish. Serve with the **potato salad**, **lingonberry jam** and **lemon wedges** on the side. Garnish with the **remaining parsley**. Enjoy!