

Chicken Schnitzel

with Fingerling Potato Salad & Marinated Napa Cabbage

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

Schnitzel is a German and Austrian dish of pounded, breaded, and fried meat. We're making ours with chicken breast, simply breaded with panko and pan-fried to achieve the dish's characteristic crunchy exterior. On the side, our potato salad features petite, tender fingerlings for a gourmet twist, while toasted caraway seeds lend their bright, earthy flavor to marinated cabbage—a quick take on sauerkraut. (Chefs, you may receive red or green napa cabbage.)



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Ingredients



4
BONELESS,
SKINLESS
CHICKEN BREASTS



1
CAGE-FREE
FARM EGG



1
GALA APPLE



1 cup
PANKO
BREADCRUMBS



1 lb
FINGERLING
POTATOES



1/2 lb
RED NAPA
CABBAGE



1 bunch
CHIVES

KNICK KNACKS:



3 Tbsp
ALL-PURPOSE
FLOUR



1/4 cup
MAYONNAISE



1/4 tsp
CARAWAY SEEDS



2 Tbsp
RICE VINEGAR



1 Tbsp
DIJON MUSTARD



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1 Prepare the ingredients:

- Heat a medium pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Cut out and discard the cabbage core; thinly slice the leaves crosswise.
- Quarter and core the apple; thinly slice.
- Thinly slice the chives.



2 Cook the potatoes & make the potato salad:

- Add the **potatoes** to the pot of boiling water and cook 16 to 18 minutes, or until tender when pierced with a fork. Drain thoroughly. Transfer the cooked potatoes to a cutting board to cool. When cool enough to handle, cut crosswise into 1/2-inch-thick rounds.
- In a large bowl, whisk together the **mayonnaise, mustard, half the vinegar, and 2 tablespoons of olive oil**; season with salt and pepper. Add the sliced potatoes and **chives**. Stir to thoroughly combine; season with salt and pepper to taste.



3 Toast the caraway seeds & marinate the cabbage:

- While the potatoes cook, heat a large, dry pan (nonstick, if you have one) on medium-high until hot.
- Add the **caraway seeds** and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Transfer to a large bowl. Wipe out the pan.
- To the bowl, add the **cabbage, apple, remaining vinegar**, and a drizzle of olive oil. Season with salt and pepper.
- Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Bread the chicken:

- While the cabbage marinates, crack the **egg** into a large bowl; season with salt and pepper and beat until smooth. Place the **flour and breadcrumbs** on 2 separate large plates; season 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 in the beaten egg (letting any excess drip off), then in the breadcrumbs (pressing to adhere). Transfer to a separate plate.



5 Cook the chicken:

- While the cabbage continues to marinate, in the pan used to toast the caraway seeds, heat 2 tablespoons of olive oil on medium-high until hot.
- Add the **breaded chicken** and cook 3 to 5 minutes per side, or until golden brown and cooked through. (If the pan seems dry, add 1 teaspoon of olive oil before flipping.)
- Transfer to a paper towel-lined plate. Immediately season with salt and pepper.



6 Serve your dish:

- Divide the **potato salad, marinated cabbage, and cooked chicken** among 4 dishes. Enjoy!