

Fried Chicken Sandwich

LUNCH

Ingredients

- 2 chicken cutlets, seasoned lightly with salt and pepper
- 1/4 cup flour
- 2 eggs, beaten
- 1/2 cup panko bread crumbs
- 1/2 tsp dried parsley
- 2 tbsp Truly Grass Fed Salted Butter
- 4 slices sourdough or wheat bread, toasted

Toppings (can substitute with your choice)

- 4 slices crispy bacon
- 4 slices tomato
- Red onion, thinly sliced
- Fresh lettuce
- Mayonnaise



Instructions

1. Place flour, eggs, and panko breadcrumbs in three separate containers.
2. Stir in dried parsley with panko.
3. Dredge chicken cutlets in flour on both sides, then into the egg, and last into the panko, evenly coating both sides.
4. Heat a large skillet over medium/low heat, then melt butter in pan.
5. Place coated chicken cutlets in pan and cook each side for about 3-4 minutes or until fully cooked and golden brown on both sides.
6. Spread mayonnaise on one side of bread slices. Place one chicken cutlet in between 2 bread slices along with red onion, lettuce, and 2 slices each of bacon and tomato. Repeat for second sandwich.



Naturally Irish. Truly Delicious.