CHICKEN SCHNITZEL WITH SOUR CREAM MUSHROOM SAUCE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4

2 boneless chicken breasts, thinly sliced or 8 chicken tenders

¾ cup flour

2 large eggs, beaten

1 cup plain breadcrumbs

Kosher salt, to taste

Freshly ground black pepper, to taste

¼ cup canola oil

2 tablespoons unsalted butter

1 8 ounce package slice mushrooms

1 teaspoon chopped garlic

1 cup chicken broth

1 tablespoon Worcestershire sauce

1/3 cup sour cream

1 tablespoon chopped parsley, for garnish

**Directions:**

* Slice each chicken breast in half lengthwise or chicken tenders
* Put them between pieces of plastic wrap and pound them with a mallet or a small skillet until they are ¼ inch thick
* Set up a breading station with three pie plates or shallow dishes
* Put the flour in one and season it with a generous pinch of salt and pepper
* The eggs beaten with 2 tablespoon of water in another
* The breadcrumbs in the third
* Dredge the chicken in the flour, then the egg wash and then the breadcrumbs and set aside
* In a large skillet over medium heat, add the oil
* When the oil is hot, add the chicken in 1 layer and cook until it is golden brown and crispy, about 4 minutes per side
* Drain on brown paper and keep warm while you make the sauce
* In another skillet over medium heat, add the butter
* When it is melted, add mushrooms and season them with salt and pepper
* Cook until they are browned, about 6 minutes
* Add the garlic and cook for 30 seconds and then add the stock and simmer for 4 minutes and reduce by one third
* Add the Worcestershire sauce, turn the heat off, and let cool for a minute before stirring in the sour cream
* Serve the Schnitzel with the sauce poured over the top and garnish with parsley