NUTRITION *per serving*   **63g** carbohydrates   **30g** fat   **53g** protein   **253mg** sodium | soy-free, shellfish-free, nut-free

Calories
730

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty
Expert

Spice Level
Not Spicy

HOME CHEF

CUSTOMER FAVORITE

Oktoberfest Chicken Schnitzel
with mashed potatoes and garlic asparagus

www.homechef.com/2594

Prepare the Ingredients

Stem and coarsely chop **parsley**. Peel and dice **potatoes** into 1" cubes. Bring a medium pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until tender, 18-20 minutes. Quarter **lemon**. Mince **garlic**. Trim woody ends off **asparagus**. Rinse **chicken** and pat dry.


Bread the Chicken

Place **chicken** on a cutting board and cover with plastic wrap. Pound with a small pot or pan into an even ¼" thickness. Season both sides with ¼ tsp. each of **salt and pepper**. Place **flour**, **liquid egg**, and **breadcrumbs** in three separate medium mixing bowls. Dip chicken first in flour, shaking off excess, then in egg, and finally press into breadcrumbs. Set aside on a plate.

Cook the Potatoes

Drain cooked **potatoes** in colander and return to pot. Add **butter** and **heavy cream** and mash potatoes with a fork or potato masher until smooth. Season with ¼ tsp. **salt** and a pinch of **pepper**. Cover and set aside.
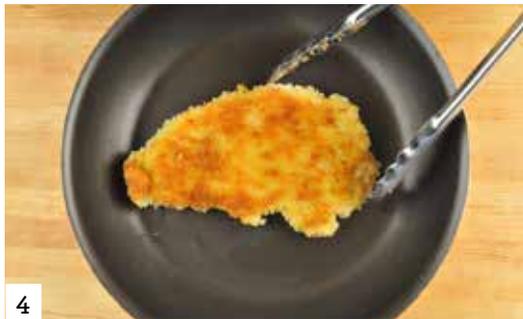
Cook the Chicken

Line a plate with a paper towel. Place a medium non-stick pan over medium heat and add 2 Tbsp. **olive oil**. Add **chicken** to hot pan and cook until chicken is golden brown and reaches a minimum internal temperature of 165 degrees, 5-6 minutes per side. *Watch closely, as breadcrumbs tend to brown quickly.* Transfer to towel-lined plate and wipe out pan.

Cook the Asparagus

Return pan used to cook chicken to high heat. Add 2 Tbsp. **water**, **garlic**, and **asparagus** to hot pan. Cover and cook 2-3 minutes, until asparagus is bright green and tender.

Plate the Dish

Place **mashed potatoes**, **chicken schnitzel** and **asparagus** on plate. Sprinkle with chopped **parsley** and **lemon wedges** — squeezing lemon juice over breading cuts the richness of schnitzel beautifully. Prost!