

Chicken Schnitzel with Coleslaw

Ingredients

- 2 Chicken breast
- 2 tbsp. parmesan cheese
- 1 heaped tbsp-plain flour
- $\frac{1}{2}$ egg
- 2 heaped tbsp. of breadcrumbs
- Some frying oil
- A slither of two different cabbages
- $\frac{1}{2}$ carrot
- 1 spring onion
- $\frac{1}{2}$ a red apple
- 2-3 tbsp. mayonnaise
- $\frac{1}{2}$ lemon

Method

1. Using a rolling pin bash the chicken 1-2 times.
2. Put the flour on a plate and season, then put the egg in a measuring jug. Dip the chicken in the flour to coat, then into the egg.
3. Mix together the breadcrumbs and Parmesan in a bowl, toss the chicken in the mixture to completely coat in the crumbs and leave to the side.
4. Heat the oil in a frying pan and cook the chicken schnitzels.
5. Sizzle them for 1-2 mins each side until completely golden, then lift out onto kitchen paper to drain.
6. Wash out the glass bowl.
7. Peel the carrot and grate into the bowl.
8. Chop the cabbage finely and add to the bowl.
9. Chop up the spring onion add to the bowl.
10. Squeeze $\frac{1}{2}$ a lemon in the juicer and add to the bowl
- 11 . Add 2-3 tablespoon of Mayonnaise.
12. Stir everything in the bowl.
13. Serve with the chicken Schnitzel.