

Chicken Schnitzel with Mash and vegetables

Ingredients

- 1-2 potatoes
- 2 small pieces of Chicken breast
- 1 tbsp. parmesan cheese
- 1 tbsp. plain flour
- $\frac{1}{2}$ egg
- 1 tbsp. of breadcrumbs
- 2 pinches of salt and pepper
- Some frying oil
- A handful of frozen peas and corn
- 1 tbsp. pre made gravy powder.
- 100ml boiling hot water

Method

1. Peel and slice the potatoes
2. Boil the potatoes add a pinch of salt and pepper.
3. Using a rolling pin bash the chicken 1-2 times.
4. Put the flour on a plate and season, then put the egg in a measuring jug.
5. Dip the chicken in the flour to coat, then into the egg.
6. Mix together the breadcrumbs and parmesan in a plate, toss the chicken in the mixture to completely coat in the crumbs and leave to the side.
7. Heat the oil in a frying pan and cook the chicken schnitzels.
8. Sizzle them for 1-2 mins each side until completely golden, then lift out onto kitchen paper to drain.
9. In your potatoes, add a little butter, salt and pepper and mash them.
10. Rinse the bowl and measuring jug.
11. Pour water in the saucepan and cook the peas and corn
12. Use boiling hot water and make the gravy
13. Serve with the chicken Schnitzel.