



Pohlmans

pohlmans.com.au



Herb Crusted Chicken Schnitzel and Broccoli Coleslaw

pohlmans.com.au/videos/

Ingredients

- 2 chicken breasts
- 1 cup Gourmet Vegies Cabbage, finely sliced
- 1 cup Gourmet Vegies Broccoli, finely sliced
- 1 cup Gourmet Vegies Supa Vege Purple Carrots, grated
- 1/3 cup whole egg mayonnaise
- 1/4 cup pickle relish
- 1/2 loaf crusty, stale bread
- 1/3 cup Hidden Valley Oregano
- 1/3 cup Hidden Valley Thyme
- 1/3 cup grated parmesan cheese
- 2 eggs, lightly whisked
- 1 tablespoon milk
- 2 cups flour
- pinch of salt and cracked pepper
- olive oil, for shallow frying

Method

1. Grate the Gourmet Vegies Cabbage, Broccoli and Gourmet Vegies Supa Vege Carrots as coarsely as you like.
2. In a large bowl, combine the cabbage, broccoli and carrot with mayonnaise, pickle and a pinch of salt. Toss well.
3. On a chopping board, tenderise the chicken breasts until thin. Portion into serving size. Cover and refrigerate.
4. In a food processor, combine crusty bread, Hidden Valley Oregano, Thyme, parmesan cheese and salt and pepper. Pulse until a crumb consistency.
5. Place a large frying pan on medium heat, and coat well with olive oil.
6. Coat chicken breasts with flour, dusting off any excess. Coat with egg and milk mixture, draining off any excess and placing into the breadcrumb mixture, coat either side.
7. Repeat the egg mixture dipping and crumb coating for a second time.
8. Place into hot frypan, cooking until golden brown on either side.
9. Serve hot schnitzel alongside coleslaw.