

## **Quick and Easy Oven "Fried" Shnitzel**

15 -20 thin cut chicken breasts/shnitzel

2 eggs

2 tablespoons mild oil

1 teaspoon sweet paprika

1 teaspoon granulated garlic

3-4 cups seasoned breadcrumbs

can of spray oil

### **Directions:**

Beat together the eggs, oil paprika and granulated garlic in a bowl large enough to hold the chicken breasts/shnitzel. Let them "swim" in the egg/oil mixture for at least 10 minutes. In the meantime, preheat the oven to 400 F/200 C. Take a rimmed pan and pour 2-3 cups of the seasoned breadcrumbs in the pan, smoothing it out. Next take 2 rimmed baking sheets and put parchment paper on each. Set aside. Take the "egged" shnitzel and lay about 6 at a time in the breadcrumbs and scoop more breadcrumbs on top and press firmly into shnitzel. Turn them over, sprinkle extra crumbs on the top (even if they are lightly coated with crumbs, sprinkle more), press down and carefully remove and place on parchment paper. Prepare 2 pans worth at a time so that you can pop them in the oven one after the other. Take the spray oil and spray tops of breaded shnitzel in a sweeping motion lightly coating them. Place in hot oven for 5 minutes, remove and flip over carefully with tongs or spatula and spray oil other side. Place back in oven for 5 more minutes. Reheats well and freezes well.