














## Chicken Schnitzel with Crunchy Salad

### Ingredients

-  2 lemons
-  1 Tbsp. honey
-  1 large shallot
-  Kosher salt
-  3 Tbsp. neutral oil, plus more for frying (4–6 cups)
-  ½ cup all-purpose flour
-  2 large eggs
-  5 tsp. Dijon mustard, divided, plus more for serving
-  8 chicken cutlets (about 1½ lb. total)
-  2 cups plain breadcrumbs
-  Freshly ground black pepper
-  10 stalks celery with leaves
-  8 radishes

### Steps

1. Squeeze juice of 1 **lemon** into a large bowl and pick out any seeds.
2. Whisk 1 **Tbsp. honey** into lemon juice.
3. Peel and thinly slice 1 **large shallot** into rings. Add to bowl with lemon juice mixture, season with 1 **tsp. salt**, and let sit, stirring occasionally with a spoon, at least 15 minutes and up to 1 hour.
4. Meanwhile, pour **neutral oil** into a large Dutch oven to a depth of about 1" (4–6 cups oil) and heat over medium-high. If you have a deep fry thermometer (also known as a candy thermometer), clip it on to the side of the pot and keep an eye on it; if not, use an instant-read thermometer to check the oil temperature every few minutes. You want it right around 350° (this will take about 10 minutes total). As it surpasses the 300° mark, reduce heat to low so you get to your target temperature gradually. Maintaining the oil temperature requires some finesse, but it gets easier with practice! It's always okay to stop, adjust the heat, and wait for it to get to where you want it.

5. While you're waiting for the oil to heat up, prep your chicken for frying: Whisk **½ cup all-purpose flour**, **2 large eggs**, **3 tsp. mustard**, **2 tsp. salt**, and **2 Tbsp. water** in a medium bowl.
  6. Working in batches, add **8 chicken cutlets** to bowl and toss until coated.
  7. Pour **2 cups plain breadcrumbs** onto a rimmed baking sheet. (You can use panko here if you want, but you'll want to grind them in a food processor first—we want fine crumbs here for maximum coverage.) Dredge cutlets one at a time, pressing down so an even layer of crumbs adheres to each one. Transfer chicken to a plate as you go; set aside.
  8. Whisk remaining **2 tsp. mustard** into bowl with pickled shallots. Whisking constantly, slowly stream in **3 Tbsp. neutral oil** to create an emulsified vinaigrette. Season with **salt** and lots of **pepper**.
  9. Thinly slice **10 celery stalks with leaves** on a bias and add to bowl with vinaigrette.
  10. Trim and thinly slice **8 radishes**. Add to salad bowl and give everything a good toss.
  11. Check oil and adjust temperature so thermometer registers around 350°. Working with 2 cutlets at a time and using tongs, carefully slide chicken into hot oil and cook, turning once, until crispy and browned, 1–2 minutes per side. Keep an eye on the oil temperature, which will drop when you add the chicken; increase heat if needed to maintain 350°. Transfer chicken to a paper towel-lined plate or wire rack. Season with a little bit of **salt** and repeat with remaining cutlets.
  12. Slice **1 lemon** into wedges for serving
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13. Divide salad and schnitzel among plates. Top with a few grinds of pepper and serve with mustard and lemon wedges for squeezing over.

Enjoy!

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