Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Good Food Brings People Together

Bubbie's FRIED CHICKEN BREAST CUTLETS

Crispy, Juicy & Full of Flavor!

Tender, golden chicken cutlets with a perfectly seasoned, crispy crust — a family favorite for any day of the week!

PREP TIME	COOK TIME	TOTAL TIME
15 MIN	15 MIN	30 MIN

INGREDIENTS

CHICKEN

- 4 boneless, skinless chicken breasts (sliced in half horizontally for cutlets)
- 1 cup Kentucky Kernel Seasoned Flour (or your favorite seasoned flour)
- 1–2 tsp McCormick's Rotisserie Chicken Seasoning
- 1 tsp garlic powder
- ½ tsp onion powder
- ½ tsp dried oregano
- ½ tsp dried parsley (optional)
- ½ tsp black pepper
- ½ tsp salt (if needed)
- 2 large eggs
- 2–3 tbsp milk or water
- Oil for frying (vegetable, canola or olive oil)
- Lemon wedges (optional)



INSTRUCTIONS

1. **Prepare the Chicken:** Slice chicken breasts horizontally to make thin cutlets. Lightly pound to an even thickness (about ¼–½ inch).
2. **Season the Flour:** In a shallow dish, combine Kentucky Kernel Seasoned Flour, McCormick's Rotisserie Chicken Seasoning, garlic powder, onion powder, oregano, parsley (if using), black pepper, and salt (if needed).
3. **Whisk the Eggs:** In a separate bowl, beat the eggs with milk or water.
4. **Dredge the Chicken:** Dip each cutlet in the egg mixture, letting excess drip off, then coat generously in the seasoned flour, pressing gently to adhere.
5. **Heat the Oil:** In a large skillet, heat about ¼ inch of oil over medium heat until shimmering.
6. **Fry the Cutlets:** Cook 3–4 minutes per side, or until golden brown and crispy and the internal temperature reaches 165°F.
7. **Drain:** Transfer to a paper towel–lined plate.
8. **Serve:** Garnish with a sprinkle of parsley and fresh lemon wedges. Enjoy!

BUBBIE'S TIPS

- Pound cutlets evenly for tender, juicy chicken.
- Let the flour coating rest for a few minutes before frying for extra crispiness.
- Use medium heat so the cutlets cook through without burning.
- Add a little grated Parmesan to the flour for even more flavor!
- Fresh lemon brightens the flavor beautifully.

SERVING IDEAS

- Serve with mashed potatoes, rice or pasta.
- Pair with a simple green salad.
- Make a chicken parm by topping with marinara and mozzarella.
- Great for sandwiches or wraps the next day!

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITES

♥ www.BubbiesSpace.com ♥