



Boneless Chicken Parmesan and Boneless Chicken Schnitzel

Pour a small amount of oil into a skillet until it's deep enough for frying (about $\frac{1}{2}$ inch). Heat the oil slowly over medium. When the oil is hot (but not smoking or splattering), fry the coated breasts in single-layer batches until they are golden brown on both sides. If your oil is at the right temperature, it should take about 3-4 minutes per side. If desired, add your favorite sauce or gravy.