

Breaded Chicken

- 4 Boneless Chicken Breasts - Freeze - When about $\frac{3}{4}$ frozen Slice each Breast flatwise to make almost paper thin.
- 2 Eggs - Beaten
- 3 or 4 Tbspns Grated Cheese
- 2 Cups Bread Crumbs (You can use Italian Seasoned Bread Crumbs)
- $\frac{1}{3}$ Cup Oil
- 2 Tbspns Parsley flakes
- 1 Tbspn Garlic Salt
- $\frac{1}{2}$ Tbspn Garlic Powder.

Mix Bread Crumbs w/ Cheese, Parsley & garlic salt & powder. Dip Chicken in Beaten Eggs, then in Bread Crumbs. Press Crumbs into Chicken (you may have to dip in Bread Crumbs a second time after pressing the first time) as the Breading will come off as you fry the Chicken.

Have oil hot in frying pan. Then turn heat down. Brown Chicken on both sides & Cook for 5 to 10 min. Remove & drain on paper towels.