



WFH RECIPES

Ingredients

12 chicken cutlets
 1 egg
 ¼ cup lemon juice
 2 tbsp garlic powder
 Oil and Butter for Frying
 Cutlets
 2 cubes of chicken
 bouillon
 2 cups boiling water
 1 cup of flour

BRENDAN'S CHICKEN PICCATA

Directions

1. Mix egg and lemon juice (1/8 cup)
2. Mix flour and garlic
3. Dip Chicken Cutlet in egg and lemon juice mixture
4. Coat egg covered Chicken Cutlet in flour and garlic mixture
5. Fry Coated Cutlet in Pan with oil and butter
6. Once all cutlets are fried put all cutlets back in pan
7. Pour remaining lemon juice into boiling water and bouillon cubes and mix
8. Pour lemon, water, bouillon cube mixture over cutlets in pan
9. Cover Pan and Simmer for 20 min or until tender

*Optional: Sliced Fresh Lemon on top while simmering In the image there is spinach (The recipe does not call for this but I had it as leftover in my fridge and decided to just add it.)