

Fried Chicken Cutlet with Salsa



Ingredients

- Kosher salt and freshly ground pepper
- 8 chicken breast cutlets (about 2 pounds)
- 1/2 cup vegetable oil
- 1/2 cup all-purpose flour
- 3 eggs, lightly beaten
- 1 cup plain bread crumbs
- Pinch of cayenne pepper
- Simply Appetizers Salsa (mild, medium, or hot)

Directions

1. Season the chicken cutlets with salt and pepper.
2. Put the flour, eggs and bread crumbs in 3 large, shallow bowls. Stir the cayenne into the bread crumbs.
3. Dredge the chicken cutlets in the flour, shaking off any excess.
4. Dip the chicken in the eggs, then dredge in the bread crumbs, pressing to help the crumbs adhere.
5. In a very large skillet, heat the vegetable oil. Working in 2 batches, fry the chicken over moderately high heat, turning once, until cooked through, about 6 minutes.
6. Transfer the chicken to a paper towel lined plate to drain.
7. Serve with Simply Appetizers Salsa (mild, medium or hot) either spooned on top of chicken or in a small bowl for dipping on the side.