



## chicken milanese

**PREP TIME:** 5 minutes  
**COOK TIME:** 5 minutes  
**MAKES:** 4 servings

### WHAT YOU NEED

- 4 tbsp. Knorr Chicken flavor Bouillon
- 1 cup plain dry bread crumbs
- 2 eggs, lightly beaten
- 4 boneless, skinless chicken breast halves, pounded 1/4-inch-thick (about 1-1/4 lbs.)
- 4 tbsp. vegetable oil

### MAKE IT

1. Combine Knorr Chicken flavor Bouillon with bread crumbs in shallow dish. Dip chicken in eggs, then bread crumb mixture, coating well; set aside.

2. Heat oil in 12-inch nonstick skillet over medium-high heat and cook chicken, turning once, until chicken is thoroughly cooked and golden brown, about 5 minutes.

**TIP:** To bake, preheat oven to 425°F. Line baking pan with aluminum foil, then spray with no-stick cooking spray. Arrange chicken on pan, then lightly spray with no-stick cooking spray. Bake 15 minutes or until chicken is thoroughly cooked.

