



CHANNING
DAUGHTERS

CHICKEN MILANESE & 2019 SCUTTLEHOLE CHARDONNAY

4 boneless skinless chicken breasts
3 eggs
1/2 cup milk
Breadcrumbs or panko breadcrumbs
Canola oil
Lemon (sliced into wedges)
Salad greens (and your favorite dressing)
Crusty bread (preferably Orwasher's)
Salt and pepper

- 1: Crack the three eggs and combine with 1/2 cup of milk in a large bowl and whisk together.
- 2: Slice the chicken breasts in half horizontally.
- 3: Place either parchment paper or plastic wrap on cutting board. Put one piece of chicken on board and cover with another piece of plastic or parchment. Pound thin with meat pounder or a small frying pan or something heavy, try to evenly pound it out. Repeat to other pieces of chicken. Season pounded chicken with salt and pepper both sides.
- 4: Place chicken in bowl with egg wash mixture and coat completely.
- 5: Put bread crumbs on a sheet pan and remove the chicken from egg wash one piece at a time and place in breadcrumbs and coat completely. Move to other side of sheet pan and repeat until all the chicken is breaded.
- 6: Heat a large cast iron pan or large frying pan with a third of an inch of canola oil until very hot.
7. Carefully sauté/fry the chicken until golden brown on both sides and remove to a cutting board (about two or three minutes per side)
- 8: serve with a fresh green salad and your favorite dressing along with some crusty bread.
9. Squeeze a lemon wedge over the crispy chicken and salad.
- 10: Enjoy with a chilled bottle of 2019 Scuttlehole Chardonnay