

Chinese Lemon Chicken Cutlets

Recipe By *Brynie Greisman*



Cooking and Prep:  25
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Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

These chicken cutlets are so delicious, they actually taste *chometzdig!* Thanks
Mindy R. for sharing with us.

Ingredients (13)

Main ingredients

- 8 chicken cutlets
- 1 and 1/2 cups **Gefen Potato Starch**
- 1/4 teaspoon salt
- 2–4 tablespoons sugar
- 1 teaspoon **Haddar Baking Powder**

- 5–6 eggs
- 4–5 tablespoons lemon juice
- 1 teaspoon lemon rind (for those who use it)
- oil, for frying

Dipping Sauce

- 2 tablespoons **Gefen Potato Starch**
 - 1/3 cup sugar (1/2 cup if you like it really sweet)
 - 1 cup orange juice, preferably fresh
 - 1/4 cup lemon juice (2–3 tablespoons if you like it less tangy)
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Start Cooking

Prepare the Schnitzel

1. Mix together the potato starch, salt, sugar, and baking powder. Set aside.
2. With a whisk, mix together eggs, lemon juice, and lemon rind. Add the dry mixture to this and whisk together. It should have the consistency of cake batter.
3. Pound the chicken cutlets so they will be fully cooked when fried. Leave the cutlets whole or cut into smaller pieces (see photo). Dip the pieces into the batter, making sure to fully coat them. Deep fry them in oil for five to eight minutes on each side. Set them aside.

Tip:

I tested this using whole wheat pastry flour in place of the potato starch, for during-the-year use. It came out amazing.

Make the Dipping Sauce

1. Put all the ingredients in a small pot. Cook and stir until thickened.

To Serve

1. Put the schnitzel pieces on a large platter with the dipping sauce in a small glass bowl in the center. Decorate with twisted lemon slices on top, if desired. Serve with mashed potatoes and/or a medley of grilled zucchini, onions, and red peppers (during the year, it goes well with rice).

Note:

This tastes best fresh. If you want to reheat it, cover just three-quarters of the pan so the chicken will not get soggy. Also, the sauce tends to congeal when put away for the next day. Heating will liquefy it.