

Tangy Potato Chip Shnitzel

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by

Mishpacha Magazine

Shnitzel is always a family favorite, but the flavors of this ingredient combination make this recipe really unique

Ingredients (9)

Main ingredients

- 2 tablespoons oil, to coat pan
- 8 deboned chicken legs
- 1/2 cup [Gefen Mayonnaise](#) (low fat is fine)
- 1/2 cup [Tuscanini Apricot Jam](#)
- 1/4 cup white wine (Use [Baron Herzog Chenin Blanc](#), affordable bottle and great subtle sweet flavor.)
- 1/4 teaspoon dried rosemary, crushed (or more, to taste)

2 (10-oz.) bags potato chips

1/2 teaspoon black pepper

1 teaspoon paprika

Start Cooking

For the shnitzel

1. Preheat oven to 375 degrees Fahrenheit. Smear a baking sheet with oil until surface area is fully covered. Combine mayonnaise, apricot jam, wine, and rosemary in a large bowl. Crush the chips until fine (I use a rolling pin and roll over the bag). Place crushed chips in a second bowl, mixing in the pepper and paprika.
2. Dredge chicken in liquid mixture, then coat with dry. Arrange in baking pan. Bake uncovered for 35–40 minutes, until chicken is cooked through, but still moist. Serve warm.
3. To reheat, cover and bake at 300 degrees Fahrenheit for 20 minutes or until just warmed through.