

Potato Chip Schnitzel (Gluten Free) with a Thai Nectarine Slaw

Recipe By Danielle Renov



Cooking and Prep:  30
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Serves:  8

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Kosher.com

Exclusive

This is the best schnitzel recipe ever. If it weren't for the fact that the crumbs were made of deep fried potatoes, I would make this all year long. I love the idea of a cold crunchy salad over a hot, moist, right-out-of-the-oven piece of schnitzel, but you can easily separate this recipe and serve them on their own. I promise, they are that good!

Ingredients (20)

For the Chicken

- 12 pieces thin chicken cutlets
- 2 cups Gefen Potato Starch
- flavorless oil for frying
- 1/4 teaspoon salt
- 1 teaspoon black pepper

- 1 tablespoon Gefen Garlic Powder
 - 3 eggs, beaten
 - 3 cups potato chips that have been gently crushed by hand (they should look like broken potato chips, r crumbs)
 - 4 cups potato chip crumbs (salty potato chips crushed by hand or in a food processor until they resemble fine bread crumbs)
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For the Slaw

- 1 purple onion, diced
 - 1/4 teaspoon pepper
 - 1 teaspoon salt
 - 6 6-in. stems from cilantro (leaves removed), finely chopped
 - 1-2 thai chiles, finely chopped (or any small spicy red pepper) *(optional)*
 - 3 tablespoons sugar
 - 1/2 cup lime juice
 - 1 cup roasted, salted cashews, roughly chopped
 - 3 cups shredded purple cabbage
 - 4 nectarine or peaches (that are still slightly firm), halved and thin
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Sommelier Suggests

- Koenig Pinot Gris
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Start Cooking

For the Chicken

1. In a bowl combine both potato chips and potato starch. In a second bowl combine eggs, salt, pepper and garlic powder. Dip each piece of chicken in egg mixture and then into potato chip mixture, using your hands to help press the potato chips onto the chicken.
2. Heat 1-2 inches of oil in a frying pan. When oil is hot add only 2-3 pieces of schnitzel to the

pan. It is important not to overcrowd the pan or the schnitzel will steam and not get crunchy! Fry for 2-3 minutes on the first side and then flip and fry for an additional 1-2 minutes on the second side. Remove from pan and place on a cooling rack to allow any excess oil to drip off.

For the Slaw

- 1.** Slice peaches in half, remove pit and then thinly slice peach. In a bowl combine sliced peaches, cabbage, onion and cashews.
- 2.** In a small bowl or jar combine the rest of the ingredients. Shake or mix well to dissolve the sugar. Pour over salad and allow to marinate for 4-5 minutes.
- 3.** Place 1/4 cup of slaw over each piece of schnitzel to serve.