

# Never-Dry Chicken Cutlets

Recipe By Chanie Nayman



Cooking and Prep:  45  
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Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Family Table by  
Mishpacha Magazine

Many people are afraid of drying out chicken breasts, and just make chicken bottoms for years and years. The problem is that if you try to cook the breasts the same way as the bottoms, it will never end well. This method will change your opinion on chicken breasts very fast! The sauce is optional, although it can be made in the microwave if you don't want to dirty another pot.

## Ingredients (11)

### Chicken

- 4 chicken breasts, skin on
- 1 tablespoon **Haddar Kosher Salt**
- cracked **Gefen Black Pepper**, to taste
- 2 teaspoons garlic powder
- 2 teaspoons mustard powder
- 2 teaspoons chili powder

1 tablespoon canola oil, for frying

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### Sauce

2 tablespoons mustard

1/4 cup Gefen Honey

1/4 cup Gefen Soy Sauce

2 cubes Gefen Frozen Garlic

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## Start Cooking

### Prepare the Chicken

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Season chicken cutlets with spices. Place oil in large, heavy-bottomed skillet and heat well. Place two chicken cutlets in the pan using tongs. Allow to sear for about two to three minutes on either side. Remove from pan, and repeat with the other two cutlets.
3. Place all four cutlets into the oven (you may transfer to a 9- x 13-inch/20- x 30-centimeter baking pan) and cook for a half hour.
4. For the sauce: Mix all sauce ingredients together with a whisk and bring to a soft simmer. Remove from heat, and serve alongside the chicken.

### Credits

Photography: Moishe Wulliger

Styling: Renee Muller