

# Garlicky Cutlets

Recipe By *Estee Kafra*



Cooking and Prep:  45  
m

Serves:  6

Contains: 

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Rosh Hashanah,  
Sukkot

**Diet:** Gluten Free

**Source:** Family Table by  
Mishpacha Magazine

During the summer, I visited a butcher shop in the Tristate area and chanced upon “chicken steak.” It’s a great portion size, and an elegant way to serve chicken. You can use this recipe with deboned chicken thighs as well.

## Ingredients (8)

### Main ingredients

- 6 chicken steaks
- 1/4 cup mayonnaise
- 1 tablespoon crushed garlic (3–4 cubes [Gefen Frozen Garlic](#), defrosted)
- 2 teaspoons [Gefen Honey](#) or agave nectar

1 cup bread crumbs or **Gefen Cornflake Crumbs** (or use gluten-free if needed)

oil, for drizzling

1 teaspoon kosher salt, for sprinkling

---

## Sommelier Suggests

**Weinstock Cellar Select Chardonnay**

---

## Start Cooking

### Make the Cutlets

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Pat the chicken dry and place in a lightly oiled baking pan.
3. Mix the mayonnaise, garlic, and honey in a bowl. Spread on both sides of chicken and arrange in baking pan.
4. Sprinkle evenly with bread crumbs or cornflake crumbs. Drizzle lightly with oil and sprinkle with salt.
5. Bake uncovered for 40 minutes, or until chicken is baked through and bread crumbs have turned brown.

### Credits

Photography: Moishe Wulliger and Chaya Berger

Food and Prop Styling: Renee Muller and Rachel Mintz