

Garlic Chicken Breasts

Recipe By Rivky Kleiman



Cooking and Prep:  55
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Family Table by
Mishpacha Magazine

When you're short on time and looking for the perfect recipe that will make it look like major effort went into the preparation, this is your answer! You'll find yourself turning to this recipe time and time again for a dish that's tender, moist, and bursting with flavor.

Ingredients (9)

Garlic Chicken Ingredients

- 6 thinly sliced chicken cutlets, or 3 thicker breasts, sliced in half
- 1 cup Gefen Seasoned Bread Crumbs
- 1 packet matzo ball mix
- 1/2 teaspoon onion powder
- 1 teaspoon garlic powder, divided
- 1 tablespoon dried parsley flakes

- 1/2 teaspoon salt
 - 1/4 cup non-dairy milk
 - 1/4 cup (1/2 stick or 50 grams) margarine
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Start Cooking

Prepare Garlic Chicken

1. Preheat oven to 425°F. Line a baking sheet with Gefen Easy Baking Parchment Paper and spray with cooking spray.
2. If necessary, pound chicken cutlets to about ¼-inch thick.
3. Combine bread crumbs, matzo ball mix, onion powder, ½ teaspoon garlic powder, parsley flakes, and salt in a large resealable plastic bag. Pour the non-dairy milk into a small bowl.
4. Dip each chicken cutlet in the non-dairy milk, then drop into the plastic bag and coat very well. Place each coated cutlet on the sprayed baking sheet.
5. In a small bowl, combine the margarine and remaining ½ teaspoon garlic powder with a fork. Form the mixture into a loaf shape (I recommend wearing gloves).
6. Slice into six even pieces. Lightly spray the cutlets with cooking spray and then place a piece of garlic margarine in the center of each cutlet.
7. Bake uncovered for 30–35 minutes.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber