

# Stuffed Schnitzel

Recipe By *Brynie Greisman*



Cooking and Prep:  1  
h 15 m

Serves:  6

Contains:   

**Preference:** Meat

**Difficulty:** Medium

**Occasion:** Shabbat

**Diet:** Low Carb, Gluten Free

**Source:** Family Table by

Mishpacha Magazine

I made this schnitzel for Yom Tov and had a lot of bochurim as guests. They couldn't eat enough of it! I know bochurim eat anything, but these had discerning palates (at least I hope so!). My family enjoyed it too, so you can rely on their opinion. They do have discerning palates! This recipe is from Simi H.

## Ingredients (8)

### Main ingredients

- 2.2 pounds (1 kilo) chicken cutlets (3 whole chicken breasts)
- 1/4 cup **Gefen Mayonnaise** (low fat is fine)
- 3 squirts of mustard, or to taste
- 2 teaspoons honey
- 1/4 cup **Gefen Duck Sauce**, plus more for topping

cold cuts of your choice — good quality salami, pastrami, or turkey breast is best

Gefen Cornflake Crumbs, for coating

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### Sommelier Suggests

Baron Herzog Sauvignon Blanc

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## Start Cooking

### For the Cutlets

1. Mix together the mayo, mustard, honey, and duck sauce in a medium-sized bowl. Set aside.
2. Cut chicken cutlets into 6 even portions and flatten until thin.
3. Smear schnitzel on both sides with the sauce (or dip the schnitzel pieces into the bowl of sauce).
4. Place a cold cut of your choice on the schnitzel and roll up. Fasten with a toothpick.
5. Brush additional duck sauce on top of each rolled piece. Sprinkle generously with cornflake crumbs.
6. Bake covered at 350°F (180°C) for 45 minutes. For a crispy exterior, uncover during the last 5 minutes, or put under the grill for a few minutes. This freezes well.

### Note:

I prefer using salami here because the smooth, different-colored edge protruding from the schnitzel rolls looks appealing. (See photo.) You can also use spicy duck sauce if you prefer.

### Tip:

Line your counter with a plastic tablecloth to facilitate easy cleanup. (My mother taught me to do this whenever I bake too!)

For kid-friendly portions or for an appetizer as opposed to a main dish, cut each chicken breast in half so you get smaller rolls.