

Chicken Schnitzel

with Fingerling Potato Salad & Lingonberry Jam

Created by:

Markus Glocker

BÂTARD



This recipe was created specially by Markus Glocker, award-winning chef at New York City's Bâtard. Austrian-born Glocker learned to cook early, in his family's hotel kitchen. Today, he expresses his love for classic, simple flavors at Bâtard, where good food and good service are valued above all else. This traditional chicken schnitzel (a popular, but off-menu item) comes to you as Glocker's mother used to make it. Thank you to Glocker and Bâtard for helping us bring people together through delicious home cooking.



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 1 Farm Egg
- ½ Cup Plain Breadcrumbs
- ½ Pound Fingerling Potatoes
- 1 Bunch Chives

Knick Knacks

- 3 Tablespoons All-Purpose Flour
- 2 Tablespoons Lingonberry Jam
- 1½ Tablespoons Chicken Demi-Glace
- 1 Shallot
- 1 Tablespoon Dijon Mustard
- 1 Tablespoon Champagne Vinegar

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 30 to 40 min



For cooking tips & tablet view, visit blueapron.com/recipes/798

Guest Chef Series | Recipe #798

1



Cook & peel the potatoes:

Wash the **potatoes** and place in a medium pot with a **big pinch of salt**; add enough **cold water** to cover the potatoes by 1 inch. Heat to boiling on high. Once boiling, cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly. While still warm, using your fingers and a paring knife, carefully peel the cooked potatoes; slice into ¼-inch-thick rounds. Transfer to a medium bowl. Rinse and dry the pot.

2



Prepare the ingredients:

While the potatoes cook, wash and dry the chives; finely chop. Crack the egg into a medium bowl and beat just until combined. Peel the shallot and mince to get 2 tablespoons of minced shallot (you may have extra); place in a bowl with the **vinegar**. Pat the chicken dry with paper towels; place between 2 large pieces of plastic wrap on a sturdy surface. Using the bottom of a pot or pan, carefully pound the chicken to a ¼-inch thickness.

3



Make the potato salad:

In the pot used to cook the potatoes, combine the **mustard**, **demi-glace** and **shallot-vinegar mixture**; season with salt and pepper. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and heated through. Transfer to the bowl of **sliced potatoes**. Add **half the chives**; stir to thoroughly combine and season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

4



Bread the chicken:

While the potato salad marinates, place the **flour** and **breadcrumbs** in 2 separate medium dishes; season each with salt and pepper. Pat the **pounded chicken** dry with paper towels again; season with salt and pepper on both sides. Working 1 piece at a time, coat both sides of the seasoned chicken in the flour (tapping off any excess), then in the **egg** (letting the excess drip off), then in the breadcrumbs.

5



Cook the chicken:

While the potato salad continues to marinate, in a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded chicken** and cook 3 to 5 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

6



Plate your dish:

Divide the **potato salad** and **cooked chicken** between 2 plates. Top the chicken with the **lingonberry jam**. Garnish with the **remaining chives**. Enjoy!