DORITOS® COOL RANCH® Schnitzel with Mustard Cream Sauce

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	30 min	55 min	4

Ingredients

Schnitzel:

- 4 cups DORITOS® COOL RANCH® Flavored Tortilla Chips
- 1/3 cup all-purpose flour
- 1/4 tsp salt
- 1/4 tsp black pepper
- 2 eggs
- 4 (about 1 lb total) chicken cutlets
- Vegetable oil

Mustard Cream Sauce:

- 2 tbsp butter
- 1 clove garlic, finely chopped
- 2 tbsp all-purpose flour
- 1 cup reduced-sodium chicken broth
- 1/2 cup heavy or whipping (35%) cream
- 2 tbsp Dijon mustard
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 tbsp finely chopped fresh chives

How to make it

1. Schnitzel: In food processor, pulse DORITOS® COOL RANCH® Flavored Tortilla Chips.
2. In shallow bowl, whisk together flour, salt and pepper.
3. In another shallow bowl, whisk eggs.
4. Place chicken cutlets between 2 sheets of plastic wrap; using meat mallet, pound chicken

Made with

DORITOS® COOL RANCH® Flavored Tortilla Chips

to 1/4-inch thickness.

5. Dredge chicken in seasoned flour, dip in eggs and roll in ground chips until well coated. Arrange on parchment paper–lined baking sheet.

6. Into large skillet set over medium heat, add enough oil to reach 1/4 inch up sides. Heat until shimmering or an instant-read thermometer registers 350ºF. Working in batches to avoid crowding, fry breaded chicken, turning once, for 4 minutes or until golden brown all over. Transfer to paper towel–lined baking sheet to drain. Cover to keep warm.

7. Mustard Cream Sauce: Meanwhile, in medium skillet set over medium heat, melt better. Add garlic and cook, stirring frequently, for 1 to 2 minutes or until fragrant. Sprinkle with flour. Cook, whisking frequently, for 2 to 3 minutes or until cooked and smooth.

8. Slowly whisk in chicken broth and cream. Continue to whisk and bring to a simmer. Reduce heat to medium-low. Stir in mustard, salt and pepper. Cook, stirring occasionally, for 6 to 8 minutes or until thickened and flavors are married. Stir in chives.

9. Serve schnitzel with mustard cream sauce.