**[How to Make Chicken Cutlets](http://www.wikihow.com/Make-Chicken-Cutlets)**

*Makes 4 to 6 servings*

Ingredients:

* 4 boneless, skinless chicken breasts
* 1 cup dry bread crumbs
* 1/2 tsp salt
* 1/8 tsp ground black pepper
* 1 egg
* 2 Tbsp milk
* 1/2 cup flour
* 2 to 4 Tbsp cooking oil, for frying

1. **Rinse the chicken under running water.** Dry the pieces in between a double layer of clean paper towels, blotting them dry.
2. **Hold the chicken on your cutting board.** Place your non-dominant hand flat on top of one chicken breast. Hold a sharp knife with a smooth blade in your dominant hand, keeping the blade parallel to the cutting board. **Slice the chicken breast horizontally.**  Make an even horizontal slice through the chicken, starting from the thick end and working your way toward the thin end. The cutlets should each be about 1/4-in thick. Repeat this procedure for all four chicken breasts.
3. **Beat together the egg and the milk.**  Use a fork or whisk to beat together the egg and milk. Beat the egg separately before you add the milk in order to make mixing the two easier to accomplish. Use a shallow bowl or pie plate.
4. **Spread the flour onto a plate.** Pour the flour onto a wide plate with a short lip. Lightly shake the plate from side to side to create an even layer of flour.
5. **Place bread crumbs in** a bowl with shallow sides. Doing so will make it easier for you to dip the chicken cutlets into the mixture later.
6. **Dip the cutlets in all three stations.** Coat each cutlet in flour, then the egg mixture, and then the bread crumbs.
* Arrange your dishes in assembly-line fashion so that it is easier to transfer each cutlet from one dish to the next.
* You can use your fingers to move the cutlets from dish to dish, but use a fork if you want to avoid making your hands messy.
* After dredging both sides of the cutlet in flour, gently tap the cutlet against the side of the plate to knock off excess.
* Dunk the cutlets in the egg mixture, making sure that both sides are well coated. Hold the cutlet above the bowl so that excess egg can drip off.
* Coat both sides of the cutlet with the bread crumb mixture. Place the cutlet in the dish of crumbs so that the bottom gets coated. To coat the top, scoop additional mix over the cutlets and press it into the surface of the chicken.
1. **Add the cutlets and fry until done.** Cook the chicken for 2 1/2 to 3 minutes on each side, or until the outside of each cutlet is browned.[[5]](http://www.wikihow.com/Make-Chicken-Cutlets#_note-5)
* Flip the chicken in the middle of the cooking process so that both sides get browned.
* Test the chicken for doneness by making a small cut with a thin-bladed knife in the center of the thickest cutlet. The chicken is done when no pink remains. You should also use a thermometer to make sure the internal temperature reaches 165 degrees.
* Do not overcrowd the pan. If you cannot fit all the cutlets into a single pan, cook them in batches, adding more oil to the pan as needed.
* **Serve warm.** Transfer the cooked cutlets to serving plates.
* Serve with your choice of sauce, such as a honey mustard sauce or sweet and sour sauce.