



**TEAM FOUR**  
FOODSERVICE

**VALUE<sup>4</sup>**<sup>®</sup>



## **German-Style Chicken Schnitzel with Cremini Mushroom Gravy**

### *Ingredients:*

- 6 Tyson Golden Crispy FC Breast 4oz
- 6 Tyson Homestyle FC Breast 4oz.
- 1/2 cup Olive oil
- 1 cup Beef stock
- 1 lb Unsalted butter
- 12 oz Whole grain mustard
- 2 Yellow onion, chopped
- 3/4 cup Worstershie Sauce
- 10 moz Clove garlic, minced
- 1 cup Dry White Wine
- 1 lb Cremini mushrooms sliced
- 1 1/2 cup All-purpose flour
- 4 Lemon wedges, for garnish
- 2 bunches Fresh Chopped Flat leaf Italian parsley

### *Directions:*

1. Heat the olive oil over medium-high heat in a medium skillet
2. Add the butter
3. Add the garlic and sauté for about 1 minute.
4. Add the onion and cook for another 4 minutes, or until translucent.
5. Add the mushrooms and cook until they start to release liquid, about 4 minutes.
6. Add the flour and stir to incorporate.
7. Add the wine, stirring to combine. Cook until the wine reduces down, about 4 minutes.
8. Add the stock and stir frequently . The sauce will start to thicken over the next 5 minutes.
9. Stir in the mustard, Worcestershire sauce.
10. Deep fry chicken breast to a golden brown.
11. Season with salt and pepper.
12. To serve, place two pieces of your schnitzel and coat with mushroom gravy.
13. Garnish with freshly chopped parsley.

Recipe and photo courtesy of Tyson