

**Gunther**

Yield: 4 portions

**Ingredients:**

- 4 ounces - Gunther
- 2-3 ounces - Bread Crumbs - Unseasoned - fresh or store bought
- 2-3 ounces - Olive Oil
- 4 each - Lemon Wedges for garnish, seeds removed

**Method:**

1. Marinate trimmed and flattened chicken breast in Gunther
2. Remove from Marinade and let excess marinade drip off.
3. Lightly dust chicken breast in bread crumbs until evenly and well coated.
4. In a large saute pan, one which can hold all four chicken breast without them touching, heat olive oil over high heat.
5. Place chicken breast in hot oil, skin side down, and saute until golden brown, about 3 to 5 minutes.
6. Turn over and repeat. \*Always turn the product you are frying away from you so if there is a splash of oil, it splashes away from you.\*
7. Cook until the chicken breast is golden brown and firm and springs back when touched. If the chicken breast is a nice golden brown but still soft to the touch, remove from pan, place on a cookie sheet and put into a preheated 375 degree oven for 3 to 6 minutes. This finishes cooking the center without burning the outside. This also helps to get rid of some of the oil in which you fried the chicken.
8. When cooked through, remove from oven and let sit for 3 to 5 minutes.
9. Slice each breast in half on a bias, plate and serve with lemon wedges, garnish and sides of your choice. \*Note - more of Gunther

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