



Chicken Kiev

Here is YummyEats Chicken Kiev recipe.

4 boneless chicken breast halves
8oz. butter
1/2 cup flour
2 eggs, beaten
1 cup bread crumbs
1-2 tsp tarragon, chives, parsley (optional)
Salt & Pepper
Oil for deep frying

Pound the breast halves until thin, but do not tear. Cut the butter into four 2oz. pieces and keep cold. Season one side of the breasts with a bit of salt and pepper; if you wish add any or all optional herbs. Place a piece of butter in each breast and roll the breast around it tightly, tucking the ends. Roll each piece in flour, dredge in the egg, then roll in the bread crumbs. Return the breasts to the refrigerator to keep cold. Heat enough oil to cover the breasts well in a deep fryer to 375°. Fry the pieces until golden brown. Drain on paper towel, and serve.

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