

NATIONAL SANDWICH MONTH!

CHICKEN SCHNITZEL SANDWICH WITH HORSERADISH CREAM AND RADICCHIO

Ingredients

- 1 head radicchio, cored and halved, leaves separated
- Kosher salt and freshly ground black pepper, to taste
- 2 cups canola oil
- 2 cups flour
- 2 tbsp. Spanish paprika
- 1 tsp. garlic powder
- 4 eggs, lightly beaten
- 2 cups panko bread crumbs
- 4 boneless, skinless chicken thighs, pounded until 1" thick
- 8 tbsp. unsalted butter
- 1 bunch rosemary



- 1 bunch thyme
- 1 loaf challah bread, sliced 1" thick and toasted
- Apple sauce, for serving

Instructions:

- Make the horseradish cream: Mix sour cream, horseradish and 1 tsp. vinegar in a bowl; set sauce aside. In another bowl, toss remaining vinegar, the radicchio, salt, and pepper; set aside. Heat oil in a high-sided 14" skillet over medium-high. Whisk flour, paprika, garlic powder, salt, and pepper in a bowl. Place eggs and panko in separate shallow dishes. Working in batches, dredge chicken in flour mixture, then dip in eggs, and coat in panko; fry, flipping once, until chicken is golden, 1-2 minutes. Add butter, rosemary, and thyme; cook, basting chicken with butter, until crisp, 3 minutes. Transfer chicken to paper towels to drain; season with salt. To serve: Spread a thin layer of apple sauce on a piece of bread; top with 1 piece chicken and some of the reserved radicchio. Spread reserved horseradish cream over another piece of bread and place on top; slice sandwich lengthwise.

serves 4 | www.saveur.com

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