

Crispy Asiago Chicken

Serves 4-6



4 large boneless, skinless chicken breasts
4 egg whites, beaten lightly
2 cups freshly grated Saxon's Asiago cheese
1 tbs. freshly ground black pepper
3 tbs. canola oil
Lime wedges for serving

1. Cut each chicken breast horizontally into two thin, flat pieces. Trim any fat from edges.
2. In a wide bowl, beat egg whites until foamy.
3. In separate bowl, mix together Asiago cheese and pepper.
4. Dip each chicken piece into egg whites, coating well, then in Asiago-pepper coating.
5. Press cheese mixture gently into both sides of chicken.
6. In a large skillet, heat oil over medium-high heat. Cook chicken, in batches if necessary, about 2 minutes on each side or until golden brown and juices run clear when pierced with a sharp knife. Drain briefly on paper towels if desired.
7. Serve immediately with wedges of lime.



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