



## Chicken Pane

### Ingredients

- 500 g Chicken breasts, flattened to 1cm thickness
- 1 packet Maggi® Pane Mix
- 150 g bread crumbs
- 1 Medium Egg, slightly beaten

### Instruction

1. In a bowl, marinate the chicken with the desire spices toss together till the chicken is fully coated. Allow to marinate for 30 minutes
2. Combine breadcrumbs and Maggi Pane mix and set aside.
3. Remove the chicken pieces from the marinade, dip them into the beaten egg, and coat them with the breadcrumb mixture.
4. Fry in hot oil until golden and fully cooked.

### Nutrition

Carbohydrates	20.42 g
Energy	287.4 kcal
Fats	11.89 g
Protein	22.96 g

🕒 35 Minutes

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