

# Chicken schnitzel with Red Cabbage, Apples German Potato Salad

Red cabbage with apples:

One head of red cabbage sliced

Two small apples diced (optional can add tangerine juice if in bag for the week)

1/3 cup of cider vinegar

Half a cup of water

Salt and pepper to taste

Put all of it in a pot on high until it boils reduce to low and let it simmer for 1 1/2 to 2 hours

Chicken schnitzel:

4 Lake Meadows chicken breasts from Local Fare

2-3 slices of bread

1 tsp Collected Foods smoked sweet paprika

2 eggs

1/4 cup white flour

Cooking spray

2 tablespoons parsley

1 tsp Collected Foods garlic powder

4 teaspoons lemon juice

Zest 1 lemon

2 teaspoons olive oil

Preheat oven to 375 and put a baking sheet in the oven to preheat. Pound the chicken until you can hold it to the light and see light through it (less than 1/4 inch). Be careful not to tear chicken. Set aside

In a food processor blend the bread and paprika to find crumbs and put in a shallow dish. Put the eggs into a separate shallow dish.

Dust the pork lightly with the flour shaking off the excess. Dip the chicken in the egg and then into the breadcrumbs making sure the whole chicken is coated.

Remove the baking tray from the oven and put the steak on the preheated tray spray with nonstick cooking spray bake in the oven for 20 to 25 minutes until golden.

Meanwhile in a small bowl mix the parsley garlic oil lemon zest and juice. Serve the chicken schnitzel topped with a generous spoonful of the parsley dressing and lemon wedges on the side

Warm German potato salad:

6-8 Golden potatoes  
2 tsp of butter  
1 small Onion sliced  
1/4 cup apple cider or white vinegar  
2 tablespoons water  
2 tablespoons sugar  
2 tsp Collected Foods applewood bacon salt  
1/8 tsp pepper  
2 Tbs chopped fresh parsley

Place some potatoes in a pot and fill with enough water to cover. Bring to a boil and cook for about 10 minutes or until easily pierced with a fork but still firm. Drain and return to pot set on medium to steam off some of the water about two minutes then set aside to cool.

Melt 2 teaspoons of butter in a large nonstick skillet over medium high heat. Add the onion and cook over medium heat for about 3 to 5 minutes. Add the vinegar water salt sugar and pepper to the pan. Bring to a boil then add the potatoes and parsley he threw and then transfer to a serving dish.

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