



# Crispy garlic chicken

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

2 chicken fillets

6 crackers  
25g butter  
garlic clove  
parsley  
lemon zest

egg  
2 tbsp plain flour

olive oil

## Instructions

1. Blend the crackers, butter, garlic, parsley and lemon to make breadcrumbs.
2. Beat the egg in a wide bowl and sprinkle flour onto a plate.
3. Score the underside of each fillet and coat first in the flour, egg and lastly the breadcrumbs.
4. Add oil to a pan and fry the fillets for 5 minutes on each side.
5. Serve with steamed rice and dwarf beans.