



## Chicken Panne



8 chicken tenderloin strips

3/4 cup flour

salt and pepper

4 eggs

1 T milk

6 slices fresh bread, crumbed

4 T butter

3 T oil

Heat butter and oil in skillet over medium/low heat. Pound chicken strips with mallet until flat. Dip in flour seasoned with salt and pepper. Dip in mixture of eggs and milk. Dip in bread crumbs. Fry in oil/butter 5 minutes, each side. Serve immediately.