

chicken schnitzel recipe jamie oliver

Chicken Schnitzel Recipe Jamie Oliver: A Delicious Twist on a Classic Dish

chicken schnitzel recipe jamie oliver brings together the simplicity of a beloved comfort food with the vibrant, fresh flavors that Jamie Oliver is famous for. If you're looking to elevate your schnitzel game beyond the traditional breaded and fried chicken cutlets, this recipe offers a perfect balance of crispy texture, juicy meat, and a hint of zesty seasoning. Whether you're cooking for a family dinner or impressing friends with your culinary skills, Jamie's approach to chicken schnitzel is both approachable and packed with flavor.

Why Choose Jamie Oliver's Chicken Schnitzel Recipe?

Jamie Oliver is known for his focus on fresh ingredients, straightforward techniques, and bold flavors that enhance classic recipes without complicating them. His chicken schnitzel recipe is no exception. Unlike some traditional versions which can be heavy and greasy, Jamie's version emphasizes a lighter, crisp coating and includes a touch of herbs and citrus to brighten the dish.

One of the reasons this chicken schnitzel recipe stands out is its versatility. It's perfect for pairing with everything from a simple salad to a hearty side of mashed potatoes or even a vibrant slaw. Plus, it's a great way to introduce children to cooking by involving them in the breadcrumbing process.

Ingredients That Make a Difference

At the heart of Jamie's chicken schnitzel is the quality of ingredients. Fresh chicken breasts, preferably organic or free-range, are pounded thin to ensure quick cooking and a tender bite. The coating is typically a mixture of flour, eggs, and breadcrumbs, but Jamie adds his own twist by incorporating fresh herbs like parsley and a squeeze of lemon to the breadcrumb mixture.

Key Ingredients for Jamie Oliver's Chicken Schnitzel

- Chicken breasts (boneless, skinless)
- Plain flour for dusting
- Eggs, beaten
- Fresh breadcrumbs or panko for extra crunch
- Fresh parsley, finely chopped
- Lemon zest or a squeeze of lemon juice

- Olive oil or vegetable oil for frying
- Salt and freshly ground black pepper

The addition of lemon zest and parsley in the breadcrumb mixture is a clever way Jamie Oliver enhances the schnitzel's flavor profile. It adds freshness that cuts through the richness of the fried coating and complements the chicken perfectly.

Step-by-Step Guide to Making Chicken Schnitzel Jamie Oliver Style

Making schnitzel might seem intimidating if you've never breaded and fried chicken before, but Jamie Oliver's method is straightforward and foolproof.

Preparing the Chicken

Start by trimming any excess fat from the chicken breasts. Place each breast between two sheets of cling film and gently pound with a meat mallet or rolling pin until they are evenly thin, about 5mm thick. This ensures the chicken cooks quickly and stays juicy.

Setting Up the Breading Station

Organize your breading station in three shallow dishes:

1. Flour seasoned with salt and pepper
2. Beaten eggs
3. Breadcrumbs mixed with chopped parsley and lemon zest

This setup makes the process smooth and helps you coat the chicken evenly.

Breading the Chicken

First, dredge each chicken breast in the flour, shaking off any excess. Next, dip it into the beaten eggs, ensuring it's fully coated. Finally, press the chicken into the breadcrumb mixture so that it's well covered on all sides.

Frying to Perfection

Heat a generous amount of olive oil or vegetable oil in a large frying pan over medium heat. When the oil is hot (but not smoking), add the schnitzels.

Fry for about 3-4 minutes on each side or until golden brown and cooked through. Avoid overcrowding the pan to ensure even cooking and crispiness.

Finishing Touches

Once cooked, transfer the schnitzels to a plate lined with kitchen paper to drain any excess oil. Serve immediately with lemon wedges for squeezing over the top – this adds a bright, tangy contrast that lifts the dish.

Tips and Tricks for the Best Chicken Schnitzel

1. Use Panko for Extra Crunch

Jamie Oliver often recommends panko breadcrumbs because their texture is lighter and crispier than regular breadcrumbs, resulting in a schnitzel with a wonderful crunch.

2. Don't Skip the Lemon

A squeeze of fresh lemon juice right before serving enhances the flavor and balances the richness of the fried coating.

3. Keep the Heat Moderate

Frying at a medium heat prevents the schnitzel from burning on the outside while remaining raw inside. Patience here is key.

4. Experiment with Herbs and Spices

While parsley and lemon zest are classic choices, you can also add a pinch of smoked paprika, garlic powder, or even some finely grated parmesan to the breadcrumb mix for a flavor twist.

Serving Suggestions Inspired by Jamie Oliver

Jamie Oliver often pairs his schnitzel with fresh, vibrant sides that complement the crispy chicken without overpowering it. Some delicious ideas include:

- A simple green salad with a mustard vinaigrette
- Roasted new potatoes tossed in rosemary and garlic
- A crunchy cabbage slaw with apple and carrot
- Homemade garlic mayonnaise or a tangy yogurt dip

These sides keep the meal balanced and add beautiful textures and flavors that feel both satisfying and light.

Why This Recipe Works for Home Cooks

One of the best things about the chicken schnitzel recipe Jamie Oliver shares is its accessibility. The ingredients are easy to find, and the technique is beginner-friendly. Plus, the recipe lends itself well to customization – whether you want to make it gluten-free by using alternative flours and breadcrumbs or add a spicy kick with chili flakes in the coating.

Jamie's enthusiasm for cooking at home shines through, encouraging you to enjoy the process as much as the result. It's a dish that can be prepared in under 30 minutes, making it perfect for weeknight dinners when you want something comforting but not complicated.

Bringing Jamie Oliver's Chicken Schnitzel to Your Kitchen

Trying out Jamie Oliver's chicken schnitzel recipe is a fantastic way to bring a fresh, flavorful twist to a classic dish. The combination of crispy coating, juicy chicken, and the zing of lemon creates a crowd-pleaser that's sure to become a staple in your recipe collection. Whether you're cooking for kids, friends, or just treating yourself, this schnitzel recipe captures the essence of simple, honest cooking done right.

So next time you're craving something crispy, tender, and utterly delicious, give this chicken schnitzel recipe Jamie Oliver style a go – it's a guaranteed winner that transforms everyday ingredients into a memorable meal.

Frequently Asked Questions

What ingredients do I need for Jamie Oliver's chicken schnitzel recipe?

You need chicken breasts, flour, eggs, breadcrumbs, Parmesan cheese, lemon, olive oil, salt, and pepper.

How does Jamie Oliver recommend preparing the chicken for schnitzel?

Jamie Oliver suggests pounding the chicken breasts thinly to ensure even cooking and a tender texture.

What type of breadcrumbs does Jamie Oliver use in his

chicken schnitzel recipe?

Jamie Oliver uses fresh breadcrumbs mixed with grated Parmesan cheese for added flavor and crispiness.

Can I use chicken thighs instead of breasts for Jamie Oliver's schnitzel?

While the original recipe uses chicken breasts, you can use boneless, skinless chicken thighs, but the texture and cooking time might vary slightly.

How should I cook the chicken schnitzel according to Jamie Oliver's method?

Jamie Oliver recommends frying the schnitzels in olive oil over medium heat until golden brown and cooked through, about 3-4 minutes per side.

Does Jamie Oliver include any special seasoning in his chicken schnitzel recipe?

Yes, besides salt and pepper, Jamie Oliver seasons the chicken and breadcrumbs with Parmesan cheese and sometimes a squeeze of lemon for freshness.

What sides does Jamie Oliver suggest serving with chicken schnitzel?

Jamie Oliver often pairs chicken schnitzel with a fresh salad, lemon wedges, and sometimes crispy potatoes or steamed vegetables.

Is Jamie Oliver's chicken schnitzel recipe suitable for gluten-free diets?

The traditional recipe uses regular flour and breadcrumbs, which contain gluten, but you can substitute them with gluten-free flour and breadcrumbs to make it gluten-free.

How do I make Jamie Oliver's chicken schnitzel extra crispy?

To get extra crispy schnitzel, use fresh breadcrumbs mixed with Parmesan, make sure the oil is hot enough before frying, and avoid overcrowding the pan.

Can Jamie Oliver's chicken schnitzel recipe be baked instead of fried?

Yes, for a healthier option, you can bake the schnitzel in the oven at 200°C (400°F) for about 20 minutes, turning halfway through, though frying gives the crispiest result.

Additional Resources

Chicken Schnitzel Recipe Jamie Oliver: A Culinary Exploration

chicken schnitzel recipe jamie oliver has become a sought-after phrase among home cooks and food enthusiasts eager to recreate the beloved crispy, golden-brown dish popularized by the renowned British chef. Jamie Oliver's approach to chicken schnitzel reflects his culinary philosophy of accessible, fresh, and flavorful food, combining simple ingredients with straightforward techniques. This article delves into the nuances of Jamie Oliver's chicken schnitzel recipe, examining its preparation, key features, and how it compares to traditional versions of the dish.

Understanding Jamie Oliver's Take on Chicken Schnitzel

Chicken schnitzel, traditionally a thin, breaded, and fried cutlet, originates from Central Europe but has been embraced globally with numerous variations. Jamie Oliver's rendition stays true to the essence of schnitzel while incorporating his signature style—emphasizing quality ingredients, minimal waste, and vibrant flavors.

In Jamie Oliver's recipe, the chicken breast is carefully flattened to an even thickness, ensuring uniform cooking and a tender bite. The coating process involves a classic dredging sequence: first in flour, then in beaten eggs, and finally in a seasoned breadcrumb mixture. Notably, Oliver often suggests using fresh herbs or Parmesan cheese within the breadcrumbs to elevate the flavor profile beyond the basic breading.

Ingredients and Preparation Techniques

The simplicity of Jamie Oliver's chicken schnitzel recipe is deceptive; the choice and treatment of ingredients make a considerable difference in the final dish's texture and taste:

- **Chicken breast:** Skinless, boneless chicken breasts are pounded thin using a meat mallet or rolling pin. This step is crucial for even cooking and achieving the characteristic schnitzel thinness.
- **Flour:** Used to give the egg wash a surface to cling to, the flour is lightly seasoned with salt and pepper.
- **Egg wash:** Beaten eggs help the breadcrumbs adhere firmly to the chicken.
- **Breadcrumbs:** Jamie Oliver often recommends using fresh, panko-style breadcrumbs for extra crunch. He sometimes incorporates grated Parmesan and chopped parsley to infuse additional flavor and aroma.
- **Seasoning:** Salt, pepper, and occasionally a hint of paprika or lemon zest bring subtle depth to the coating.

The frying technique is equally important. Oliver advocates for frying the schnitzel in a generous amount of olive oil or a neutral oil with a high smoke point, heated to a medium temperature. The goal is to achieve a golden crust without overcooking or drying out the chicken.

Comparing Jamie Oliver's Schnitzel to Traditional Recipes

Traditional chicken schnitzel recipes often rely on straightforward breadcrumbs and frying in clarified butter or lard, resulting in a rich, indulgent flavor. Jamie Oliver's recipe leans towards a lighter, fresher profile, utilizing olive oil and fresh herbs to align with contemporary health-conscious trends.

Moreover, where some classic recipes skip seasoning the flour or breadcrumbs, Oliver's meticulous approach ensures every layer is seasoned, enhancing the overall taste complexity. This reflects his broader cooking ethos: simple adjustments can significantly elevate a dish without complicating the process.

Why Jamie Oliver's Chicken Schnitzel Recipe Stands Out

Several distinctive features make Jamie Oliver's chicken schnitzel recipe appealing to both novice and experienced cooks:

Focus on Freshness and Flavor

Unlike some recipes that rely heavily on processed ingredients, Oliver emphasizes the use of fresh parsley, lemon, and quality Parmesan cheese. These elements introduce brightness and umami, balancing the richness of the fried coating.

Accessibility and Ease of Preparation

The recipe's straightforward steps, clear ingredient list, and minimal equipment requirements make it accessible to home cooks. It aligns with Jamie Oliver's mission to demystify cooking and encourage people to prepare meals from scratch.

Versatility in Serving

Jamie's chicken schnitzel is often paired with simple salads, roasted vegetables, or a squeeze of fresh lemon, allowing it to fit various meal contexts—from casual weeknight dinners to more formal occasions. This adaptability enhances its popularity.

Practical Tips for Perfecting Jamie Oliver's Chicken Schnitzel at Home

While Jamie Oliver's recipe is user-friendly, some practical considerations can further improve results:

1. **Consistent Thickness:** Flatten chicken breasts evenly to about 1/4 inch thickness to ensure uniform cooking and crispiness.
2. **Rest After Breading:** Allow the breaded cutlets to rest for 10-15 minutes before frying. This helps the coating adhere and prevents it from falling off during cooking.
3. **Oil Temperature:** Maintain a medium heat to achieve a golden crust without burning. Using a thermometer to keep the oil around 350°F (175°C) is ideal.
4. **Drain Properly:** Place cooked schnitzels on a wire rack or paper towels to remove excess oil and preserve crispness.
5. **Serving Suggestions:** Complement with a wedge of lemon, homemade mayonnaise, or a light cucumber salad to balance richness.

Health Considerations

Jamie Oliver's version, with its use of olive oil and fresh ingredients, offers a relatively healthier alternative to traditional schnitzel recipes fried in butter or lard. While still a fried dish, the use of extra virgin olive oil introduces beneficial monounsaturated fats. However, moderation is key given the calorie density of fried foods.

SEO-Optimized Insights and Related Keywords

For those searching online, the term "chicken schnitzel recipe Jamie Oliver" often intersects with related queries such as "crispy chicken schnitzel," "easy chicken schnitzel recipe," "breaded chicken cutlets," and "how to make schnitzel at home." Incorporating these LSI keywords naturally within content enhances search engine visibility and provides comprehensive coverage of the topic.

Additionally, searches for "Jamie Oliver schnitzel variations" or "healthy schnitzel recipes" highlight interest in adapting the classic recipe to different dietary preferences. Oliver's recipe, with its flexibility, can be modified by substituting breadcrumbs with gluten-free alternatives or baking instead of frying for a lighter result.

Final Reflections on Jamie Oliver's Chicken Schnitzel

Recipe

Jamie Oliver's chicken schnitzel recipe exemplifies the balance between tradition and modern culinary sensibilities. Through careful ingredient selection, seasoning, and cooking techniques, it elevates a simple fried chicken dish into a flavorful and approachable meal. Its widespread appeal stems from the harmonious marriage of crisp texture, tender meat, and vibrant seasoning.

For cooks seeking a reliable and delicious chicken schnitzel recipe, Jamie Oliver's approach offers a practical blueprint that respects the dish's roots while inviting personalization. Whether served with classic sides or contemporary accompaniments, this recipe continues to inspire home kitchens worldwide.

[Chicken Schnitzel Recipe Jamie Oliver](#)

chicken schnitzel recipe jamie oliver: Easy Air Fryer Jamie Oliver, 2025-05-13 Air fryers save you time and money. Now discover just how delicious air frying can really be, with Jamie . . . Whether you're new to air frying or an expert, Jamie Oliver's here to help you take your gadget to the next level - enter Easy Air Fryer. The result of months of experimentation, this is the first book to show you just how delicious and versatile air frying can be. Whether prepping ahead or cooking to order, Jamie will have you making meals people won't believe were created in the air fryer. Chapters include Quick Fixes, New Classics, Big Up the Veg, Super Salads, A Little Bit Fancy, Cute Canapes, Get Your Bake on and Proper Puds. Full of hacks, inspiration and new ideas, Jamie's Easy Air Fryer will have you cooking easy, tasty, nutritious food time and again.

chicken schnitzel recipe jamie oliver: *Indianapolis Monthly* , 2001-12 Indianapolis Monthly is the Circle City's essential chronicle and guide, an indispensable authority on what's new and what's news. Through coverage of politics, crime, dining, style, business, sports, and arts and entertainment, each issue offers compelling narrative stories and lively, urbane coverage of Indy's cultural landscape.

chicken schnitzel recipe jamie oliver: Chicken Nuggets Heviz's, 2015-12-22 Table of Content: Chicken Nuggets Golden Chicken Nuggets Mom's Chicken Nuggets Baked Chicken Nuggets Taco Chicken Nuggets Baked Panko Chicken Nuggets Potato Chip Chicken Nuggets (Any Flavor) Corn Flake Chicken Nuggets Cajun-Style Chicken Nuggets 20 Minute Chicken Nuggets Tori No Kara-age (deep Fried Chicken Nuggets) Chicken Nugget Casserole Chick-Fil-A Chicken (And Nuggets) Copycat Jamaican Jerk Chicken Nuggets Chicken-Bacon Nuggets Mickey D's Chickie Nuggets Baked Toficken Nuggets (Vegetarian Chicken Nuggets) Asian-Style Chicken Nuggets Jamie Oliver Crunchy Garlic Chicken Nuggets Sesame Chicken Nuggets With Sweet Sauce No Secret Ingredients Oven-Baked Chicken Nuggets Chicken and Biscuit Kabobs

Related to chicken schnitzel recipe jamie oliver

Raising Chickens 101 - Chicks, Breeds, Coops, Tips Does your pet make you breakfast? Tips & Tricks for raising chickens, building chicken coops, & choosing chicken breeds + ask questions in our community forum

Keeping a House Chicken How, When, and Why? - BackYard Reasons why, when, and how you should keep a house chicken. Includes real life examples, helpful resources, and alternative options to keeping a house chicken

Choosing the Right Chicken Breed: A Guide for Beginners Choosing the right chicken breed

is a decision that will have a big impact on your flock's success. By considering your primary purpose (eggs, meat, or both), your local climate,

Forum list | BackYard Chickens - Learn How to Raise Chickens Tips for raising chickens, building chicken coops & choosing breeds. Get help from thousands of community experts

How To Raise Chickens Raising Chickens 101 - All the info you need to get started raising chickens. Choosing a breed, hatching eggs, building a perfect coop & more!

Bird Flu: What You Need To Know - BackYard Chickens Bird flu symptoms Among the difficulties with avian flu is that it can infect healthy chickens that initially show no symptoms of the disease. So healthy chickens can spread the

What is chicken mash and its purpose? - BackYard Chickens Whole grain chicken feed, maybe? The style with cracked and rolled grains might be cracked grain chicken feed? I know scratch is defined as being plain grain. Chicken feed is

Chicken trivia - 20 things you probably didn't know about chickens You don't know what you don't know until you know it. Here are twenty fun and interesting things you probably didn't know about chickens. Hens have

What Is The Life Expectancy of Chickens? - BackYard Chickens A heritage chicken is one that has been naturally raised and bred, while a hybrid chicken is one that has been selectively bred for specific traits. Chickens of heritage are

Common Chicken Sayings Idioms Other Funny Things We Say Chicken Idioms and other Funny Things We Say We've been amazed at how many common everyday sayings originated from people who owned and raised chickens. Who

Raising Chickens 101 - Chicks, Breeds, Coops, Tips Does your pet make you breakfast? Tips & Tricks for raising chickens, building chicken coops, & choosing chicken breeds + ask questions in our community forum

Keeping a House Chicken How, When, and Why? - BackYard Reasons why, when, and how you should keep a house chicken. Includes real life examples, helpful resources, and alternative options to keeping a house chicken

Choosing the Right Chicken Breed: A Guide for Beginners Choosing the right chicken breed is a decision that will have a big impact on your flock's success. By considering your primary purpose (eggs, meat, or both), your local climate,

Forum list | BackYard Chickens - Learn How to Raise Chickens Tips for raising chickens, building chicken coops & choosing breeds. Get help from thousands of community experts

How To Raise Chickens Raising Chickens 101 - All the info you need to get started raising chickens. Choosing a breed, hatching eggs, building a perfect coop & more!

Bird Flu: What You Need To Know - BackYard Chickens Bird flu symptoms Among the difficulties with avian flu is that it can infect healthy chickens that initially show no symptoms of the disease. So healthy chickens can spread the

What is chicken mash and its purpose? - BackYard Chickens Whole grain chicken feed, maybe? The style with cracked and rolled grains might be cracked grain chicken feed? I know scratch is defined as being plain grain. Chicken feed is

Chicken trivia - 20 things you probably didn't know about chickens You don't know what you don't know until you know it. Here are twenty fun and interesting things you probably didn't know about chickens. Hens have

What Is The Life Expectancy of Chickens? - BackYard Chickens A heritage chicken is one that has been naturally raised and bred, while a hybrid chicken is one that has been selectively bred for specific traits. Chickens of heritage are

Common Chicken Sayings Idioms Other Funny Things We Say Chicken Idioms and other Funny Things We Say We've been amazed at how many common everyday sayings originated from people who owned and raised chickens. Who

Related to chicken schnitzel recipe jamie oliver

Jamie Oliver's 20-Minute Chicken Recipe Is My Favorite (14d) I often roast whole chicken as a way to make weeknight dinners easier. Leftovers are easy to turn into quick meals, from

Jamie Oliver's 20-Minute Chicken Recipe Is My Favorite (14d) I often roast whole chicken as a way to make weeknight dinners easier. Leftovers are easy to turn into quick meals, from

Related Articles

- [freak the mighty chapter questions and answers](#)
- [the magnificent lives of marjorie post book club questions](#)
- [add and subtract fractions with different denominators worksheet](#)

[Back to Home](#)