

Chicken Schnitzel over Sweet Potato Hash with Butter Wine Sauce

I created this dish while self-quarantining because this is what I had on hand. The Butter Wine Sauce is something that I came up with based on a fish dish we had at Mistral in Boston. I usually serve it over haddock (in a dish I very cleverly call Fish in a Bowl) making it with Sauvignon Blanc, but it was equally delicious over the chicken and hash made with a lightly oaked Washington State Chardonnay. Tommy and I absolutely loved this combination and enjoyed the same Chardonnay with dinner. Hope you like it, too!!!

Serves 2

45 minutes to prepare

Sweet Potato Hash:

2 slices of bacon
2 medium sweet potatoes, peeled and cut into 3/4" cubes
1 tablespoon butter
1 medium yellow onion, chopped
1 cup fresh baby spinach
salt and pepper, to taste

Chicken Schnitzel:

olive oil
8 oz. boneless skinless chicken breast, butterflied, pounded to 1/4" and then cut into two pieces (or 2 4 oz. chicken breasts pounded to 1/4")
3/4 cup flour
1 large egg
1 tablespoon milk
3/4 cup Panko bread crumbs
salt and pepper, to taste

Butter Wine Sauce:

1 stick (4 oz.) butter
4 sprigs fresh thyme
1 cup white wine (I used a lightly oaked Washington State Chardonnay)
1 cup heavy cream
salt and pepper, to taste
2 sprigs fresh thyme (optional)



1. Place bacon in large frying pan over medium heat and fry until crisp. Remove to paper towel lined plate. Once cooled, crumble and reserve for garnish.
2. While bacon is cooking, place cubed sweet potatoes in medium saucepan, cover with water, salt to taste, cover pan with lid and bring to a boil. Once boiling, reduce to low and simmer for 10 minutes or until fork tender.
3. Once bacon had been removed from frying pan, add butter, let melt, then add chopped onion, sprinkle with a generous pinch of salt to taste and sauté until translucent.
4. While sweet potatoes and onions are cooking, preheat oven to 350 degrees, prepare a baking sheet by covering with aluminum foil and spraying with cooking spray, Heat 1/4" of olive oil in a medium sauté pan over medium high heat and set up dredging station. On a plate, mix flour with a generous pinch of salt and pepper to taste. In a flat bowl or casserole dish, thoroughly beat egg with milk and a pinch of salt and pepper. On another plate, mix Panko with a generous pinch of salt and pepper to taste. Coat first piece of flattened chicken with flour mixture and shake off excess flour, coat in egg mixture allowing extra egg to drip off before finally coating in Panko mixture. Test oil to see if it is hot enough by dropping a couple of pieces of Panko into it and if the oil sizzles around the Panko it is ready. Once oil is ready, place the first piece of coated chicken into pan and let fry until golden brown (approximately 5 minutes) and then turn over to cook other side. Once chicken is browned all over, transfer to prepared baking sheet and repeat process with 2nd piece of chicken.
5. While chicken is cooking, check sweet potatoes and once they are fork tender, drain them, then transfer to large frying pan and toss with sautéed onions. Let the sweet potatoes sit for a while in the frying pan, the goal is to get them brown. Then mix them up (scraping the bottom to lift any brown bits) and let them brown more.
6. Once both pieces of chicken have been fried to golden brown and placed on baking sheet, place in 350 degree oven to finish cooking (internal temperature of 165 degrees).
7. While the chicken and sweet potatoes are cooking, create sauce in another medium sauté pan (or clean the one you cooked the chicken in). Add stick of butter to sauté pan over medium heat and place thyme sprigs on top of the butter so that as it melts, the thyme will melt into it.
8. While butter melts, check sweet potatoes. Once they are nice and browned, add spinach and toss into sweet potato mixture. The goal is to wilt the spinach into the sweet potato hash. Sprinkle with salt and pepper to taste.
9. Once butter has melted and thyme is incorporated, add wine and simmer for 5 minutes so that it cooks the alcohol out and reduces a bit. Then add cream and simmer for 5 minutes so that it reduces and thickens a bit. Taste and add salt and pepper as needed.



10. Plate by dividing sweet potato hash between two plates, top with a ladle full of sauce, place chicken on hash, add more sauce (if you are like the people in my house) and then garnish with crumbled bacon and a sprig of thyme.

11. ENJOY!!!

