



**Ingredients:**

4 chicken fillets (around 120 g each)

oil

toothpicks

60 g butter

bread crumbs mixed with flour (3:1)

1 beaten egg

2 cloves of garlic (finely chopped)

2 tbsp parsley. Chopped (Optional)

1 tbsp chive. Chopped (Optional)

1 tbsp dill. Chopped. (Optional)

1/4 tbsp lemon (zest and juice)

salt and pepper to taste

### **Directions:**

Mix butter with garlic, parsley, chive, (or with dill instead of chive) lemon zest and juice in a small bowl. Add salt and pepper, divide in 4 and form butter "fingers". Cover with foil and refrigerate.

Flatten chicken fillets between cling film, put one butter finger on each and roll them around. Ends need to be secured too. Help yourself with toothpicks to keep the meat together if necessary.

Beat the egg, add salt and pepper, dip fillets in it and then roll in the bread crumbs. Refrigerate for 1 hour. You can also dip them in the flour first and then egg and bread crumbs.

Heat up the oil and fry the cutlets till golden. Tastes best with mashed potatoes and light salad.