

PANKO CHICKEN MILANESE WITH BLISTERED TOMATOES AND BASIL

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

Chicken:

4 chicken cutlets, pounded thin
1 ¾ teaspoons kosher salt
¼ cup flour
2 large eggs, beaten
¾ cup panko
3 tablespoons olive oil, plus more as needed
¼ teaspoon freshly ground black pepper, optional

Sauce:

2 tablespoons olive oil, plus more as needed
1 ½ teaspoons kosher salt
½ red onion, chopped
1 yellow bell pepper, diced
1 ½ cups cherry tomatoes, halved
2 tablespoons capers, drained
¼ teaspoon dried oregano
¼ teaspoon crushed red pepper flakes, optional
½ cup fresh basil leaves, chopped

Directions:

- For the chicken: season the pounded cutlets evenly on all sides with ½ teaspoon salt
- Put the flour, eggs, and panko in 3 separate bowls
- Season the flour with ¼ teaspoon salt, the eggs with ¼ teaspoon salt and the breadcrumbs with ½ teaspoon salt
- Working with one piece at a time, dredge the seasoned chicken cutlets in the flour, then the egg mixture and finishing with the breadcrumbs, pressing gently to make sure the breadcrumbs adhere evenly
- Heat a large skillet over medium heat, add the oil to the hot pan, heat another 10 seconds and then add the breaded chicken
- Cook until the first side is deep golden brown and the chicken begins to look cooked around the edges, 4-5 minutes
- Flip the cutlets and continue to cook on the second side until golden brown and crispy, about 3 minutes more
- Remove the chicken to a wire rack and season with the remaining ¼ teaspoon salt and pepper if desired
- For the sauce: wipe out the pan and return to medium heat
- Add the olive oil, onion, bell peppers and ½ teaspoon salt and cook to soften slightly, about 3 minutes
- Stir in the tomatoes, capers, oregano, crushed red pepper flakes if using, and the remaining ½ teaspoon salt
- Cook until the tomatoes start to release their juices, about 3 minutes longer
- Spoon the sauce over the crispy cutlets and serve topped with the basil