

Pesto Chicken Cutlets



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 25 minutes

Cook Time: 30 minutes

Ingredients

For the cutlets:

- ☐ 2 lb thinly pounded Chicken Breast
- ☐ 2 Eggs
- ☐ 1/4 cup of Milk
- ☐ 2 Tbsp of Pesto
- ☐ 1/2 cup of Flour
- ☐ 1-1/2 cups of Plain Breadcrumbs
- ☐ 1/2 cup of Panko Bread Crumbs
- ☐ 1/2 cup of Parm (1/4 for the eggs and 1/4 for the breadcrumbs)
- ☐ Salt and pepper, to taste
- ☐ Frying oil
- ☐ Diced tomatoes and fresh mozz for the topping tossed with a little more pesto!

1) In one shallow bowl, whisk together the eggs, milk, pesto and 1/4 cup of the parm, set that aside. In a second bowl, combine the flour with a pinch of salt and pepper and In a third bowl, mix together the plain breadcrumbs, panko, remaining 1/4 cup parm, salt and pepper.

2) Dredge each chicken cutlet in the flour, shaking off the excess, then dip into the egg mixture and coat well in the breadcrumb mixture, pressing gently so the crumbs adhere and place them on a plate or small sheet pan and let them sit for 10 minutes.

3) Heat about 1/4 inch of olive oil in a large skillet over medium heat. Fry the cutlets in batches for 3 to 4 minutes per side, or until golden brown and cooked through, then place them on a wire rack while you work on the batch.

4) Toss the diced tomatoes and fresh mozzarella with a spoonful of pesto, then spoon the mixture over the warm chicken cutlets just before serving.

