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Quick Crispy Parmesan Chicken Cutlets with Cherry Tomato Salad

This is a quick and easy way to cook chicken cutlets. As with most coatings, it helps to have everything lined up in order, to make the assembly quick and easy. You can easily do a salad version by adding some arugula to the cherry tomatoes.

Cherry Tomato Salad

- 1 pint cherry tomatoes, quartered
- 1 garlic clove, minced
- 2 tablespoons finely chopped fresh basil
- 1 tablespoon olive oil

Crispy Parmesan Chicken

- ½ cup flour
- 2 eggs
- 1 cup panko breadcrumbs
- 1 cup shredded Parmesan cheese
- 4 thin cut boneless, skinless chicken cutlets (about 1 pound)
- Salt and pepper, as needed
- 6 tablespoons olive oil

INSTRUCTIONS:

1. Toss cherry tomatoes, garlic, basil and 1 tablespoon of olive oil in a bowl and season with salt and pepper. Set aside.
2. Spread flour in a shallow dish. Beat eggs in a second shallow dish. Combine panko and Parmesan in a third shallow dish.
3. Pat chicken dry with paper towels and season with salt and pepper. One at a time, dredge cutlets in the flour, then dip into beaten eggs, and then coat with panko mixture, pressing to adhere.
4. Heat 3 tablespoons of olive oil in a large non stick skillet over medium heat until shimmering. Cook 2 cutlets at a time, until golden brown and crisp, about 2 minutes per side, Transfer to paper towel lined plate. Repeat with additional 3 tablespoons of olive oil and remaining 2 cutlets.
5. Transfer crispy chicken to individual plates and top with cherry tomato mixture. Serve