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