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CHICKEN CAPRESE

Ingredients

10 chicken cutlets
1½ cups seasoned breadcrumbs
½ cup Panko bread crumbs
2 large eggs
¼ cup cold water
¼ cup grated Pecorino cheese
¾ cup olive oil

2 cups grape tomatoes, sliced in half lengthwise
2 tablespoons red wine vinegar
2 tablespoons extra virgin oil
¾ teaspoon salt
½ teaspoon pepper
½ teaspoon Sicilian oregano
2 stems fresh basil (only leaves)
Mozzarella for slicing (¼ inch thick)

PREPARATION

Preheat oven to 450 degrees.
Set up two shallow bowls:
#1 Beat eggs and water.
#2 Mix cheese and breadcrumbs.
Prepare tomato mixture let sit while frying cutlets

To a medium bowl add tomatoes, oil, vinegar and seasonings. Mix gently and set aside.

Dredge cutlets through beaten egg, allowing excess egg to drip off. Gently pat and press cutlet in breadcrumbs mix. Do this with all the cutlets lining them in a baking sheet. Letting them sit for a few minutes helps the crumbs adhere.

Heat ½ cup olive oil in a 10" skillet over medium-high heat. Working in batches, add 3-4 cutlets to pan and let cook for about 4 minutes or until the underside is golden brown. Flip cutlet once and cook an additional 2 minutes. Transfer cutlets to a paper towel-lined tray. Once all chicken is cooked place cutlets on a parchment lined baking sheet.

Place two rounds of mozzarella on each cutlets and top with tomato mix.

Bake at 450 for 15 minutes. Remove from oven. Sprinkle with basil and serve immediately.

Buon Appetito!