

Chicken Milanese with Tomato, Mozzarella and Basil Salad

Source: New York Times, June 13, 2018

Ingredients

- 1½ lbs chicken cutlets, pounded ¼" thick
- kosher salt and pepper, as needed
- ⅔ cup olive oil
- ⅔ cup basil leaves
- 1 fat garlic clove, finely grated or minced
- 1 lb cherry or grape tomatoes, halved
- 8 oz mozzarella cheese, cut into ½" pieces
- ½ cup flour
- 2 large eggs, beaten
- 1¾ cups panko
- ¼ cup Parmesan
- 4 tbsp olive oil
- 2 tbsp unsalted butter
- lemon wedges, for serving

Method

1. Lightly season the chicken cutlets all over with salt and pepper; let rest while you make the basil oil.
2. In a blender or food processor, combine the oil, basil, garlic, and salt to taste; puree until smooth.
3. In a medium bowl, toss the tomatoes and mozzarella with about half of the basil oil and salt to taste. Set aside.
4. Place the flour in a shallow bowl or plate. Pour the eggs into another shallow dish; combine the panko and Parmesan in a third dish.
5. In a large skillet, melt the oil and butter over medium heat. As it heats, dip a chicken cutlet in flour, shake off excess, then dip in eggs. Shake off excess, then dip both sides in the panko mixture and transfer to a rimmed baking sheet. Repeat with the remaining cutlets.
6. When the oil is hot, fry 2 cutlets at a time until the bottoms are golden, about 3 minutes. Flip and fry until golden and crispy all over, about another 3 minutes. Transfer to a paper-towel-lined plate. Sprinkle immediately with salt.
7. Taste the tomato-mozzarella salad and add more salt and/or basil oil if needed. Serve the cutlets topped with a squeeze of lemon, a drizzle of the remaining basil oil, and the tomato-mozzarella salad.