

## Crispy Chicken Cutlets

### Ingredients

4 boneless, skinless chicken breasts (about 6 ounces each), trimmed and butterflied

1 cup panko crumbs

1/2 cup finely grated Parmesan cheese

1 tablespoon finely chopped flat-leaf parsley

1 teaspoon kosher salt, plus additional for seasoning the chicken

1/4 teaspoon freshly ground black pepper

About 1/2 cup all-purpose flour

3 large eggs, beaten

About 1 cup canola oil

2 tablespoons unsalted butter

2 lemons, halved

4 large handfuls of arugula or mixed field greens, lightly dressed in extra virgin olive oil, freshly squeezed lemon juice, salt, and pepper

### Directions



Preheat the oven to 200°F. Place a cooling rack on a sheet pan, and place in the oven.

Pound each chicken breast between two pieces of plastic wrap to a thickness of about 1/4 inch. Combine the crumbs, cheese, parsley, salt, and pepper in a shallow bowl. Place the flour and eggs in separate shallow bowls.

Pour 1/8 inch of oil in a large nonstick frying pan, on level 6. Add the butter. As the butter begins to sizzle, bread a piece of chicken by dredging in the flour, dipping into the eggs, and coating in the crumbs. When the sizzling stops, place the chicken in the pan.

Cook until golden, about 2 minutes per side. As one cutlet cooks, bread the next one. Place the finished cutlet on the cooling rack and sprinkle with salt. Keep warm.

Carefully pour off the fat in the pan and wipe the bottom of the pan with a paper towel. Brown the lemons cut side down, on level 8, about 11/2 minutes. Serve each cutlet with the mixed greens and lemon.

*Serves 4.*

