



**Delicious
Recipes**

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Summer Salad with Chicken Cutlet Tomatoes and Burrata

INGREDIENTS

Chicken:

4 cups panko

Flour

Eggs

1 tablespoon crushed red pepper flakes (optional)

1/4 cup basil

1/2 cup grated Parmigiano-Reggiano cheese, plus more for garnish

1 chicken breast, pounded 1/8 to 1/4 inch thick

Olive Oil

Garlic (optional)

Sauce:

2 tablespoons olive oil

Butter

Garlic cloves, sliced thin

1/2 tablespoon chopped fresh oregano

1/2 teaspoon crushed red pepper flakes (optional)

4 cups mixed cherry tomatoes, cut in half

Kosher salt

Other:

1 cup burrata, at room temperature

Arugula

Lemon juice

DIRECTIONS

1. First let's take your chicken breast and slice it almost in half horizontally know as "butterflying" it.
2. Then create your breading station by filling three separate shallow bowls with panko, eggs and flour. Add parm to the panko, and basil salt, and pepper to the flour.
3. Give each bowl a good mix until well combined.
4. Place your chicken breast in each bowl beginning with the flour, followed by the eggs and finally the panko. Make sure to coat both sides.
5. Heat your gas stove or barbeque on high. Place your pan down and follow that with oil, and your chicken breast. Let that sear and flip when golden.
6. Place the lid on it to cook throughout and once it's ready, remove from the pan.
7. In the same pan, add your garlic, herbs and cook until tender. Then add tomatoes and Italian seasoning. Mix well.
8. Add butter, stir, and let that cook down creating a tomato sauce.
9. Now fill the plates with your chicken cutlet with tomatoes, top with creamy burrata, fresh arugula tossed with lemon juice and grated parmesan.