

# Chicken Cutlets with Burrata and Melted Baby Tomato Sauce (Copy)

Adapted • Shared by Steve Janowicz

## Ingredients

- 2 cups all-purpose flour
- Kosher salt and freshly ground black pepper
- 2 large eggs
- 4 cups panko
- 1/4 cup fresh oregano leaves
- 1/2 cup grated Parmigiano-Reggiano cheese, plus more for garnish
- 1 tablespoon crushed red pepper flakes, plus more as needed
- 4 boneless chicken thighs or breasts, pounded 1/8 to 1/4 inch thick with a meat mallet
- Extra-virgin olive oil
- 4 tablespoons unsalted butter
- 4 to 5 sprigs thyme (or 2 sprigs fresh basil plus 2 sprigs fresh oregano)
- 2 cloves garlic, crushed, optional
- 1 recipe Melted Baby Tomato Sauce, recipe follows
- 1 cup burrata, at room temperature
- Fresh basil sprigs, for serving, optional
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon thinly sliced garlic
- 1/2 tablespoon chopped fresh oregano
- 1/2 teaspoon crushed red pepper flakes
- 4 cups mixed cherry tomatoes, cut in half
- Kosher salt
- 1 tablespoon chopped fresh basil leaves



## Instructions

1. In a shallow bowl, combine the flour and a pinch of salt and black pepper. In a second shallow bowl, beat the eggs with a splash of water and a pinch of salt. In a third shallow bowl, combine the panko, oregano, grated Parmigiano-Reggiano, red pepper flakes and a pinch of salt. Lightly sprinkle salt over the chicken thighs, then dredge 1 seasoned chicken thigh in the flour, making sure to coat both sides evenly. Shake off the excess flour, then dip the thigh into the seasoned egg wash, making sure to coat both sides evenly. Let the excess egg mixture drip off, then dip the thigh into the panko mixture, pressing down to coat the chicken thoroughly with the breadcrumb mixture on both sides. Set aside and repeat with the rest

of the chicken.

2. Heat enough oil to fill a large sauté pan a quarter of the way to halfway and set over medium heat. Add the breaded chicken cutlets, working in batches if necessary. Cook until the breading is golden brown on the bottom, 7 to 9 minutes.

3. If using thyme, flip the chicken and add the butter and thyme to the pan. If using basil and oregano, flip the chicken and add the basil sprigs, oregano sprigs, garlic and a pinch of red pepper flakes to the pan to infuse, then add the butter.

4. Cook the second side of the cutlets until golden brown, basting with the browning butter, 3 to 4 minutes. Remove the cutlets to a paper towel-lined plate, leaving the herbs behind, and lightly sprinkle salt over each one. Repeat until all the cutlets have been fried.

5. Divide the cutlets among four dinner plates. Grate Parmigiano-Reggiano over the top. Spoon the melted baby tomato sauce over the top, then add a few spoonfuls of burrata on top of the tomatoes. Season with additional salt to taste, garnish with basil if desired and serve immediately.

6. In a sauté pan, heat the oil slightly over low heat. Add the garlic slices, oregano and red pepper flakes and sauté for 30 seconds. Before the garlic has taken on any color, add the cherry tomatoes to the pan, turn the heat up to medium high, season with a pinch of salt and continue to sauté as the tomatoes release their juices. Add a splash of water if the sauce seems too thick. Once the juices and the pectin from the tomatoes have combined with the oil and have started to form a nice sauce (about 8 to 10 minutes), stir in the basil. Remove from the heat and adjust the seasoning with salt. Serve immediately, or store in an airtight container in the refrigerator for 4 to 5 days until ready to use.

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## Notes

Source: Food Network

Author: Scott Conant

Scott Conant tested the recipes in his newest cookbook, *Peace, Love, and Pasta*, in a way he never has before: in his home kitchen, surrounded by his family. The *Chopped* judge wrote the entire book during quarantine. "It really represents this transition I've had over time, from cooking all my meals in restaurants to cooking at home for my children," he says. Instead of filling the pages with complicated, chef-y recipes, he decided to share takes on Italian-American classics, like these chicken cutlets with burrata and tomato sauce - a simple twist on chicken parm. "The flavors are so vibrant," Scott says. And because the cutlets are cooked on the stove, not baked, they're faster than classic chicken parm, too!