

Pistachio Crusted Chicken Cutlets with Simple Heirloom Tomato Salad

Serves 4

Prep time 10 minutes

Cook time 20 minutes

The crust

1/2 cup crushed pistachios

1/4 cup fresh basil leaves

1/2 cup grated Parmesan

2 cups panko breadcrumbs

1 teaspoon garlic powder

1 teaspoon onion powder

pinch of chili flakes

salt and pepper to taste

Flour dredge

2 cups flour

Egg wash

2 eggs

4 chicken breasts, sliced in half to make 8 thin cutlets, seasoned liberally with salt and pepper

2 tablespoons butter

2 tablespoons olive oil

Pulse pistachios, basil and cheese in the bowl of a food processor until finely chopped. Pour mixture into a large, shallow bowl and add bread crumbs, seasonings, salt, and pepper. Mix well. Set up a breading station with 3 large, shallow bowls. Fill the first with flour, the second with a beaten egg, and the third with pecan bread crumbs.

Dredge seasoned chicken in the flour and shake off excess. Dip flour-coated chicken into beaten egg, then press each side of the chicken into bread crumbs. Repeat this process until you've coated all your chicken.

Meanwhile, heat a large skillet with high sides over medium heat. Melt butter and olive oil. Once the pan is hot, place breaded chicken cutlet into hot oil and butter. Fry 3-4 cutlets at a time. Fry 3-4 minutes per side. Nuts can burn very quickly. Take care in not over heating the pan. Lower the temperature if chicken is cooking too quickly or getting too brown. Top with heirloom tomato salad.

Heirloom Tomato Salad

2-3 large heirloom slicing tomatoes

1/4 cup olive oil

1/2 cup sliced basil

salt and pepper to taste

6 ounces ricotta cheese

Slice tomatoes into roughly half-inch cubes. Toss with olive oil, basil, salt, and pepper. Spoon tomato mixture over cooked chicken in a large serving tray, and dot ricotta over top of the chicken.