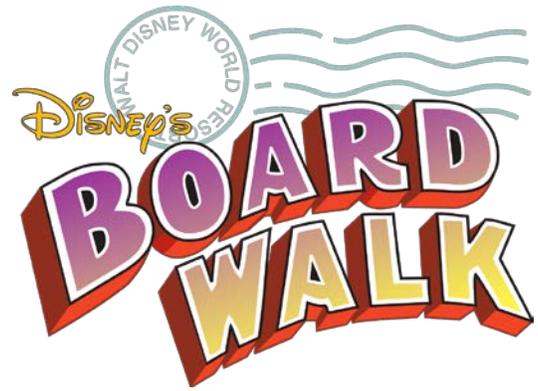


Crispy Chicken Cutlet

Disney's Boardwalk Resort

Spoodles

Servings: 4



Ingredients for Chicken

- 4 each Boneless, skinless Chicken Breasts
- 2 cups Panko Bread Crumbs
- 2 cups All Purpose Flour
- 4 each Eggs
- 8 oz. Arugula
- 4 oz. Fennel, shaved or julienne
- 4 oz. Lemon Vinaigrette (recipe below)
- 12 oz. Marinated Tomatoes (recipe below)

Directions for Chicken

1. Cut the chicken in two fillets. With a meat mallet, pound the chicken breast as thin as possible. It is recommended to place the chicken in a clear plastic freezer bag for easier and neater preparation.
2. Set up a breading station in three separate bowls. One for flour, one for egg and the last for the Panko bread crumbs.
3. First dredge the chicken in the flour, then the egg, then press into the bread crumbs. Separate layers of chicken with a paper towel if necessary.
4. For Pan-frying, fill a large skillet with about ½ inch of olive oil on medium heat. Fry the chicken until golden brown on each side and an internal temperature of 165 F.



Ingredients for Lemon Vinaigrette

- 1 each Lemon, juice only.
- 1 oz. White Balsamic Vinegar
- 6 oz. Olive Oil
- ½ oz. Fresh Basil
- ½ oz. Shallot, minced
- To taste Kosher Salt and Black Pepper

Directions for Vinaigrette

1. Combine all ingredients except the olive oil. While whisking, slowly drizzle the oil to combine. Season to taste.

Ingredients for Marinated Tomatoes

- 2 each Large Ripe Tomatoes
- 1 each Shallot, minced
- ½ oz. Fresh Basil
- ½ oz. Fresh Parsley
- 4 oz. White Balsamic Vinegar
- To taste Kosher Salt and Black Pepper

Directions for Marinated Tomatoes

1. Combine all ingredients and season to taste.

Directions for Crispy Chicken Cutlet

1. Combine the greens and fennel with the Vinaigrette.
2. Then, place the chicken on top of the greens and top with the Marinated Tomatoes.

