

Chicken Milanese With Tomato, Mozzarella and Basil Salad

MELISSA CLARK

YIELD4 to 6 servings

TIME45 minutes



Andrew Scrivani for The New York Times

A classic veal Milanese consists of pounded veal cutlets or chops that have been breaded in crumbs and sometimes Parmesan, then fried until the coating is burnished and brittle. Accompanied by a crisp, bright salad, it's a meal both cooling and rich. In this version, chicken breasts replace the veal, and a salad of tomatoes and mozzarella tossed with garlicky basil oil acts as the foil to the meat. If you want to work ahead, you can coat the cutlets in crumbs up to 4 hours ahead. Store them on a wire rack in the fridge. But try to serve them freshly fried when their coating is at its crunchiest.

Ingredients

- 1 ½ pounds chicken cutlets, pounded 1/4-inch thick
- Kosher salt and freshly ground black pepper, as needed
- ⅔ cup extra-virgin olive oil
- ⅔ cup basil leaves
- 1 fat garlic clove, finely grated or minced
- 1 pound cherry or grape tomatoes, halved
- 8 ounces fresh mozzarella, cut into 1/2-inch pieces
- ½ cup all-purpose flour
- 2 large eggs, beaten
- 1 ¼ cups panko bread crumbs
- ¼ cup grated Parmesan
- 4 tablespoons extra-virgin olive oil
- 2 tablespoons unsalted butter
- Lemon wedges, for serving

Preparation

1. Lightly season chicken cutlets all over with salt and pepper; let rest while you make the basil oil.
2. In a blender or food processor, combine oil, basil, garlic and salt to taste; purée until smooth.
3. In a medium bowl, toss tomatoes and mozzarella with about half of the basil oil and salt to taste. Set aside.
4. Place flour in a shallow bowl or plate. Pour eggs into another shallow dish; combine panko and Parmesan in a third dish.
5. In a large skillet, melt oil and butter over medium heat. As it heats, dip a chicken cutlet in flour, shake off excess, then dip in eggs. Shake off excess, then dip both sides in panko mixture and transfer to a rimmed baking sheet. Repeat with remaining cutlets.
6. When oil is hot, fry 2 cutlets at a time until bottoms are golden, about 3 minutes. Flip and fry until golden and crispy all over, about another 3 minutes. Transfer to a paper towel-lined plate. Sprinkle immediately with salt.
7. Taste tomato-mozzarella salad and add more salt and/or basil oil if needed. Serve cutlets topped with a squeeze of lemon, a drizzle of remaining basil oil and tomato-mozzarella salad.