

CHICKEN SALTIMBOCCA & MARINATED TOMATO SALAD



35 min

20 min
PREP.

15 min
COOKING



4



medium

INGREDIENTS

- 2 7.5 oz Mighty Vine® Cherry Tomatoes, halved
- 4 thin slices prosciutto, divided
- 3 large eggs, beaten
- 3 balls burrata cheese, torn
- 2 chicken breasts, boneless, skinless
- 2 cloves garlic, minced
- 1 lemon, zested
- 2 cups panko breadcrumbs
- 1 cup fresh basil, divided
- 1/3 cup extra virgin olive oil, divided
- 2 tbsp balsamic vinegar
- 2 tbsp fresh thyme
- Salt and black pepper, to taste
- Basil, for garnish

DIRECTIONS

- 1 In a bowl, toss them tomatoes with 3 tablespoons of oil, vinegar, 1/2 cup basil, thyme, lemon zest, and a pinch of salt. Set aside to marinate.
- 2 Slice the chicken breasts in half.
- 3 In two shallow bowls, place the eggs in one and the breadcrumbs in the other.
- 4 One at a time, rub each cutlet of chicken with garlic, salt, and pepper. Place basil leaves on the cutlet, wrapping pieces of prosciutto around each cutlet to secure the basil.
- 5 Dip wrapped chicken in the egg and then through the breadcrumbs, pressing gently to adhere. Place on a plate. Repeat for each cutlet.
- 6 Heat the remaining oil in a large skillet over medium-high heat. Add chicken and cook for 3-4 minutes until bottom sides are golden brown. Flip over and cook for another 3-4 minutes.
- 7 Transfer chicken to a plate. Add the burrata and top with the marinated tomatoes. Garnish with basil.

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