

Crispy Parmesan Chicken with Blistered Cherry Tomatoes

From Executive Chef Matt Chappell

Ingredients:

- 1 Pint Cherry Tomatoes
- 1 TBSP vegetable oil
- 1 package Amish Chicken Breast, sliced into 4 thin cutlets
- 6 TBSP Mayonnaise
- 4 oz Parmesan Cheese, shaved
- 2 TBSP 2% milk
- 5 oz bread crumbs
- 1 TSP garlic powder

Directions:

1. Preheat oven to 425 degrees. Toss Cherry tomatoes with vegetable oil and a pinch of salt.
2. Place tomatoes on sheet pan and roast in the oven for 12-18 minutes or until they start to char and break down. Set aside.
3. Combine the mayo, half of the Parmesan cheese and milk and spread over the chicken cutlets evenly.
4. Mix the bread crumbs and garlic powder. Dredge the chicken in the bread crumbs until coated.
5. Place chicken on a baking sheet and bake for 12-15 minutes or until the chicken is cooked through and the crust is golden brown.
6. Remove cooked chicken and preheat the broiler in the oven to high. Portion the tomatoes evenly over the chicken and top with the rest of the Parmesan cheese.
7. Broil for 2-3 minutes or until the cheese is melted and bubbly.



Serves: 4

Cost: \$2.38/serving

