

Crispy Chicken Cutlets

with Sugar Snap Pea, Pea Tip & Radish Salad

Bring on the crunch, chefs! In this dish, we're serving crispy, panko-crusted chicken cutlets with a springtime salad of snap peas, peppery radishes and pea tips. Snap peas, a delicious cross between snow peas and English peas, are prized for their crunchy texture. Radishes have an amazing crunch all their own, full of piquant, fresh flavor. And pea tips (the early leaves of the plant) are a wonderful raw green. Dressed with a lemon vinaigrette, these vegetables are the perfect side for classic chicken cutlets.

Ingredients

- 4 Boneless, Skinless Chicken Cutlets
- 2 Farm Eggs
- 1 Cup Panko Breadcrumbs
- 3 Ounces Radishes
- 2 Lemons
- ½ Pound Sugar Snap Peas
- ¼ Pound Pea Tips

Knick Knacks

- 1 Ounce Pecorino Cheese
- 1 Shallot
- 1 Tablespoon Dijon Mustard
- ¼ Cup All-Purpose Flour

Makes 4 Servings

About 590 Calories Per Serving

Cooking Time: 25 to 35 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Crack the eggs into a large bowl; beat until smooth. Trim off and discard the stem ends of the radishes; thinly slice the radishes into rounds. Quarter and deseed the lemons. Snap off and discard the stem of each sugar snap pea; pull off and discard the tough string that runs the length of the pod. Using a fork or small knife, crumble the cheese. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra). In a medium bowl, combine the minced shallot with **the juice of 4 lemon wedges**; season with salt and pepper to taste.

2



Blanch the sugar snap peas:

Fill a large bowl with ice water. Add the **sugar snap peas** to the pot of boiling water. Cook 2 to 3 minutes, or until bright green; drain thoroughly and transfer directly to the bowl of ice water. Let stand until completely cool. Drain thoroughly and pat dry with paper towels.

3



Make the dressing:

Add the **mustard** to the **shallot-lemon juice mixture**. Whisk in **2 tablespoons of olive oil** until thoroughly combined.

4



Bread the chicken:

Place the **flour** and **breadcrumbs** in 2 separate, large bowls. Pat the **chicken cutlets** dry with paper towels; season with salt and pepper on both sides. Working 1 at a time, thoroughly coat the seasoned cutlets in the flour (shaking off any excess), then in the **beaten eggs** (letting the excess drip off), then in the breadcrumbs (shaking off any excess). Place the breaded cutlets on a plate (or sheet pan).

5



Cook the chicken:

In a large pan (nonstick, if you have one), heat a thin layer of olive oil on medium until hot. Add the **breaded chicken cutlets** and cook 3 to 5 minutes per side, or until golden brown and cooked through. Remove from heat and transfer to a paper towel-lined plate; season immediately with salt and pepper.

6



Make the salad & serve your dish:

In a large bowl, combine the **radishes**, **pea tips**, **blanched sugar snap peas**, **pecorino cheese** and enough of the **dressing** to coat the salad (you may have extra dressing). Toss to thoroughly combine and season with salt and pepper to taste. Divide the **cooked chicken cutlets** and **salad** between 4 dishes. Serve with the **remaining lemon wedges** on the side. Enjoy!