



Ingredients

- 4 Chicken Cutlets
- 2 Farm Eggs
- 1 Cup Panko Breadcrumbs
- 8 Ounces Multicolored Cherry Tomatoes
- 2 Ounces Arugula
- 1 Lemon
- 1 Pound Multicolored Potatoes

Knick Knacks

- 1 Shallot
- 1 Tablespoon Dijon Mustard
- 1/2 Cup All-Purpose Flour
- 1/3 Cup Grated Parmesan Cheese

Makes 4 Servings

About 540 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Crack the eggs into a medium bowl; beat until smooth. Cut the potatoes into bite-sized wedges. Halve the tomatoes. Quarter and deseed the lemon. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra); place in a bowl with **the juice of all 4 lemon wedges**.



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



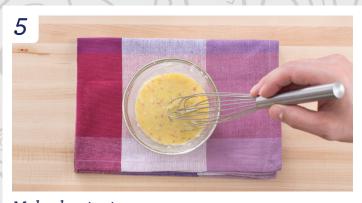
Bread the chicken:

While the potatoes roast, place the **flour** in a medium bowl; season with salt and pepper. Combine the **breadcrumbs** and **half the Parmesan cheese** in a separate medium bowl; season with salt and pepper. 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 (tapping off any excess), then in the **beaten eggs** (letting the excess drip off), then in the **breadcrumb-Parmesan cheese mixture** (pressing to adhere). Transfer the breaded cutlets to a plate.



Cook the chicken:

While the potatoes continue to roast, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded chicken cutlets**. Cook 4 to 5 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper.



Make the vinaigrette:

While the chicken cooks, add the **mustard** to the **shallot-lemon juice mixture**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **arugula**, **tomatoes** and **remaining Parmesan cheese**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste. Divide the **roasted potatoes**, **cooked chicken cutlets** and **salad** between 4 plates. Enjoy!