

# Chicken Milanese

with Lemon Potato Salad &  
Fig Jam

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 4

In Milan and the surrounding regions of northern Italy, thin cuts of meat are breaded and pan-fried, creating a delectably crispy exterior and juicy interior. Tonight, we're using this technique with chicken and pairing it with a lighter take on potato salad, brightened by the fruity zest and juice of a Meyer lemon. We're also topping the chicken with a sweet-tart jam made with dried Turkish figs, which turn soft and luscious when cooked down with a bit of honey and verjus.



## BLUE APRON WINE PAIRING:

Clayhouse Wines Chardonnay, 2015

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## Ingredients



4  
BONELESS,  
SKINLESS  
CHICKEN BREASTS



2  
CAGE-FREE FARM  
EGGS



1 1/4 cups  
PANKO  
BREADCRUMBS



2 stalks  
CELERY



1 1/2 lbs  
YUKON GOLD  
POTATOES



1  
MEYER LEMON

## KNICK KNACKS:



3 oz  
DRIED TURKISH  
FIGS



2 Tbsp  
ALL-PURPOSE  
FLOUR



2 Tbsp  
VERJUS BLANC



1 1/2 Tbsp  
CAPERS



1 Tbsp  
HONEY



1  
SHALLOT



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### 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Medium dice the potatoes.
- ☐ Finely chop the figs.
- ☐ Thinly slice the celery.
- ☐ Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.
- ☐ Peel and thinly slice the shallot; place in a bowl with **the juice of all 4 lemon wedges**.

### 2 Cook the potatoes:

- ☐ Add the **potatoes** to the pot of boiling water. Cook 12 to 14 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.

### 3 Make the fig jam:

- ☐ While the potatoes cook, in a small pot, combine the **figs, verjus, honey** and **¼ cup of water**. Season with salt and pepper. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium-high and cook, stirring occasionally, 4 to 5 minutes, or until the figs have softened and the mixture has thickened. Remove from heat and season with salt and pepper to taste. Set aside in a warm place.

### 4 Bread the chicken:

- ☐ While the fig jam cooks, crack the **eggs** into a medium bowl; beat until smooth.
- ☐ Place the **flour** and **breadcrumbs** in 2 separate medium bowls (or plates). Season the flour with salt and pepper.
- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- ☐ Working 1 piece at a time, thoroughly coat the seasoned chicken in the flour (tapping off any excess), then in the beaten eggs (letting the excess drip off), then in the breadcrumbs (pressing to adhere). Transfer to a plate.

### 5 Cook the chicken:

- ☐ In a large pan (nonstick, if you have one), heat a thin layer of oil on medium until hot.
- ☐ Once the oil is hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded chicken**. Cook 4 to 6 minutes per side, or until golden brown and cooked through. Transfer to a paper-towel lined plate; immediately season with salt and pepper.

### 6 Make the potato salad & serve your dish:

- ☐ To the pot of **cooked potatoes**, add the **shallot-lemon juice mixture, lemon zest, capers, celery** and **2 tablespoons of olive oil**; season with salt and pepper. Stir to thoroughly combine; season with salt and pepper to taste.
- ☐ Transfer the potato salad, fig jam and **cooked chicken** to serving dishes. Serve with the **fig jam** on the side. Enjoy!

