

Herbed Panko Chicken

Serves 4 to 6

- 3 large boneless, skinless chicken breasts, about 1 1/2 pounds
- 1 cup mayonnaise
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon Worcestershire sauce
- 1 cup panko crumbs
- 1/2 cup freshly grated Parmesan
- 1 heaping tablespoon freshly minced parsley*
- Olive oil, for cooking
- Kosher salt and freshly ground black pepper



Preheat oven to 250°F.

1. Butterfly the chicken breasts into halves and pound each thin. Slice each flattened cutlet crosswise into 2 or 3 pieces depending on size. Pat dry and season with salt and pepper.
2. In a shallow bowl or pan, stir together mayonnaise, lemon juice, and Worcestershire sauce. In a separate pan, combine panko, Parmesan, and parsley.
3. Heat a few tablespoons of olive oil in a large fry pan over medium high heat until oil is very hot (but not smoking) and glides around easily.
4. Rub each piece of chicken with a dollop of mayonnaise mixture so it is completely covered but not gloppy. Dredge mayonnaise covered chicken into panko mixture so it is well-coated in breading. Working in batches and making sure not to crowd the pan, add the chicken and cook until both sides are golden brown and crispy, about 3-4 minutes per side. Check to make sure the chicken is cooked all the way through.

Place cooked chicken in preheated oven while sautéing the remaining batch(es). Hold in the oven until serving.

**Any mix of fresh herbs would be good. Try oregano, tarragon, or a mix of all three.*