



INGREDIENTS

CHICKEN SCALOPPINI

- 4 chicken breasts
- Salt and pepper to taste
- 4 large scrambled eggs
- 1 ½ cups of AP flour
- 3 cups of panko bread
- 1 cup of Parmigiano-Reggiano
- 2 TBSP of butter
- 6 TBSP of olive oil

MARSALA SAUCE

- 1 TBSP of butter
- 2 TBSP of olive oil
- 1 chopped shallot
- 3 cups of sliced cremini mushrooms
- 1 ½ TBSP of AP flour
- 1 cup of Marsala sweet wine
- 1 cup of chicken stock
- Squirt of lemon
- ¼ TSP of cayenne pepper
- 2 TBSP of chopped fresh parsley

CHICKEN SCALOPPINI MILANESE WITH MARSALA SAUCE

By Caterina Romano's kitchen

DIRECTIONS

1. Pat dry the chicken breasts.
2. Butterfly the chicken breast in half widthwise.
3. Place each cutlet between two sheets of plastic wrap and lightly pound to an even thickness.
4. Season both sides with salt and pepper.
5. Dredge the scaloppini in the flour lightly coating both sides. Shake off any excess flour.
6. Place the scaloppini in the scrambled eggs covering both sides. Transfer to the panko and immerse the scaloppini. Sprinkle the cheese to both sides and gently press it in using a fork. Set them to the side on a sheet lined with a silicone liner or parchment paper. Repeat the process until all the scaloppini are fully coated.
7. In a large skillet over high heat, heat the olive oil and butter.
8. Add the chicken pieces working in batches and cook for 3 minutes on each side or until golden brown.
9. Transfer the fried scaloppini on a plate lined with paper towel.
10. For the Marsala sauce, heat the oil and butter in a large skillet over medium-high heat.
11. Add the shallots, sprinkle with salt and quickly stir and sauté for a few minutes.
12. Add the sliced mushrooms, season with salt and pepper and sauté stirring frequently for 3-4 minutes.
13. Add the flour, mix and cook for 2 minutes.
14. Add the Marsala, chicken stock and lemon. Simmer for 10 minutes until the sauce reduces.
15. Add the cayenne pepper and mix. Remove from the stove and add the fresh parsley and mix.
16. Plate the chicken scaloppini on your serving dish, top with the Marsala mushroom sauce and side of your choice.

**ENJOY THE CHICKEN SCALOPPINI MILANESE WITH
MARSALA SAUCE**