



## INGREDIENTS

4 chicken breasts

4 TBSP of olive oil

Juice of 3 fresh lemons

2 cups of Italian bread crumbs

1 cup of Parmigiano-Reggiano



## SICILIAN STYLE CHICKEN CUTLETS

By Caterina Romano's Kitchen

## DIRECTIONS

1. **Preheat the oven to 400 DF.**
2. **Pat-dry the chicken. Slice each chicken breast in half.**
3. **Cover the chicken fillets with cling wrap and using a mallet, tenderize them.**
4. **Transfer the cutlets to a glass bowl. Season with salt & pepper.**
5. **Add the oil and lemon juice. Move the cutlets around and coat them on all sides.**
6. **On a separate dish combine the bread crumbs and cheese.**
7. **Prepare a baking tray lined with parchment paper.**
8. **Coat the chicken fillets in the bread mixture on both sides. Shake of the excess mixture. Place the coated chicken fillets on the baking tray.**
9. **Bake for 25-30 minutes and 2-3 minutes on broil.**
10. **Serve with a salad of choice.**