

A glass of white wine and a plate of chicken cutlets with prosciutto and basil on a wooden table.

NONNI'S CHICKEN CUTLETS

Presented by Jason Tesauro, The Modern Gentleman
themodgent.com



OCTOBER IS VIRGINIA WINE MONTH

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INGREDIENTS

- Organic chicken breasts (1/2 pound per person)
- 1 egg per 1/2 pound of chicken
- Parsley, salt + pepper (to taste)
- Seasoned bread crumbs
- Coconut oil
- Garlic

VIRGINIA WINE PAIRING

Viognier

DIRECTIONS

1. Cover chicken breasts with plastic wrap and pound until thin.
2. Beat eggs; add parsley, salt and pepper to taste.
3. Dip pounded chicken into egg mixture and then dredge in seasoned bread crumbs.
4. Heat coconut oil in skillet and gently fry breasts on both sides, adding sliced organic garlic as you go.
5. Remove from skillet and place on paper towel to absorb excess oil.
6. Top with mozzarella cheese and a slice of prosciutto.

Jason Tesauro is a devotee to chilled pink and spilt ink. Tesauro serves as Chief Sommelier for Barboursville Vineyards and contributes booze/food/culture journalism to The New York Times, Esquire, Travel+Leisure, The Washington Post, Men's Journal and others. Look for him spreading the gospel of Virginia bounty and refined cool via TheModernGentleman.com.



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