NONNI’S CHICKEN CUTLETS
Presented by Jason Tesauro, The Modern Gentleman
themodgent.com
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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

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.

VIRGINIA WINE PAIRING

Viognier