

# Chicken Paillard

Serves 4:

## Ingredients

2 large eggs  
1/4 cup milk, skim or otherwise  
kosher salt and freshly ground black pepper  
1 1/2 cups panko crumbs  
3 tablespoons olive oil (doubled for two pans)  
1 tablespoon butter (doubled for two pans)  
1 1/2 pounds chicken cutlets, thinly sliced

5 ounces baby arugula  
1 pint cherry or grape tomatoes, halved  
2 kirby, or 1 seedless hothouse cucumber, diced  
6 scallions, white and light green parts chopped  
1/2 pound feta cheese, diced

## Lemon Vinaigrette:

1 large garlic clove, pressed  
juice of 1 lemon  
2 teaspoons dijon mustard  
kosher salt and freshly ground black pepper  
1/2 cup extra virgin olive oil

## Preparation

Beat eggs with milk, salt and pepper.  
Mix panko crumbs with salt and pepper.  
Heat olive oil and butter in a pan, preferably cast iron, over medium heat.  
Dip chicken cutlets in egg mixture and then panko crumbs until well coated.  
Sauté in hot pan, turning over when one side gets brown; don't crowd chicken.  
Toss arugula with tomatoes, cucumbers and scallions.  
To make vinaigrette, whisk together garlic, lemon juice, mustard, salt and pepper.  
Slowly add olive oil until emulsified.  
Pour dressing over salad, toss, and then add cheese.  
Serve hot chicken cutlets on each plate and top with a mound of salad.

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