

Lemon Chicken Scaloppine in Pine Nut-Parmesan Crust

(The ingredients and the chicken scaloppine should be prepared several hours ahead of time, covered and kept chilled until ready to sauté just before serving time. Use plastic wrap in between layers while chilling.)

Serves 8:

8 boneless, skinless chicken breasts (each breast to be sliced into 2 thinner breasts to make 16 scaloppine – 2 per person, since they're only ¼ inch thick)

1 1/2 cups all-purpose flour

2 tspn salt

1 tspn ground pepper

Salt and pepper and Mediterranean/Greek seasoning to season chicken

3 eggs slightly beaten mixed with 3 Tbsp cold water

1 ½ - 2 cups dry bread crumbs or Panko crumbs

1 cup freshly grated Parmesan Cheese

¾ cup coarsely chopped pine nuts

2 Tbspn chopped fresh basil

Olive oil and butter to sauté chicken scaloppini

2 lemons

Using a mallet or wooden rolling pin, gently pound sliced chicken breasts between plastic wrap until they are approx. ¼ inch thick.

Combine flour, 1 tspn. Salt and the pepper on a large plate. Put lightly beaten eggs in a shallow bowl. On another plate, combine the bread crumbs, zest from 1 lemon, 1 tsp salt, grated cheese, chopped pine nuts, and chopped fresh basil. Sprinkle chicken with additional salt, pepper and a dash of Greek seasoning.

Then coat both sides of chicken in flour, then beaten eggs (allowing excess to drip off), then bread crumb mixture, pressing mixture in slightly to adhere to chicken.

In a large skillet or electric frying pan, over medium heat, melt 3 -4 Tbspn olive oil and 1 Tbspn butter. When oil and butter are melted and hot, add chicken breasts to cover base of pan. Cook 2-3 minutes on each side until golden and remove to keep warm in a low oven or warming drawer. Add more olive oil and butter to pan for each batch of chicken.

Place on slightly heated platter; cut up 2 lemons and use lemon wedges and a few basil leaves on platter as garnish.