

# Tuscan Chicken

**Category:** Poultry

**Servings:** 4

**Rating:** 10

Source: Ian and Steph Smith

## Description:

We served a Batasiolo Barolo with this dish and it matched perfectly. This recipe uses less lemon than the original recipe and seems to work better with the wine without detracting from the flavor of the dish.

## Ingredients:

Mayonnaise	1/2 cup
Lemon juice	3 tablespoons
Olive oil	5 tablespoons in all
Shallot	1/3 cup, minced finely
Garlic	3 cloves, minced finely
Red pepper flakes	pinch
White wine	1/2 cup, dry
Tomato	14 oz. tinned, with basil, garlic, and oregano
Tomato paste	1 to 2 tsp.
Salt	to taste
Pepper	to taste
All-purpose flour	1/2 cup
Cayenne pepper	1/4 teaspoon
Egg	3 large
Parmesan cheese	1 cup, grated, in all
Basil	2 tablespoons, julienned
Butter	3 tablespoons
Chicken breast	4 large skinless, boneless, sliced in half horizontally
Baguette	4" piece, halved horizontally
Spinach	4 cups fresh
Capers	4 teaspoons, drained

## Instructions:

Whisk the mayonnaise and 2 tablespoons of the lemon juice in small bowl. Heat 3 tablespoons oil over medium heat and sauté the shallots, garlic, and crushed red pepper until the shallots are translucent, about 2 minutes. Add wine and simmer until reduced by half. Reduce the heat slightly and add the tomatoes with juice. (You can add a couple of teaspoons of tomato paste as well and a small pinch of sugar if you need to.) Simmer until most of the liquid has evaporated, stirring

frequently, about 20 minutes. Season the tomato confit with salt and pepper and cool. The lemon mayonnaise and tomato confit can be made 1 day ahead. Cover separately and chill.

Whisk flour, salt and pepper, and cayenne and spread out on a dredging plate. Whisk together the eggs, 3/4 cup cheese, and basil in a wide, shallow bowl and sprinkle with pepper. Flatten the chicken breasts with a mallet (You want them about 1/2 " thick or less) and then sprinkle them with salt and pepper.

Melt butter with remaining 2 tablespoons oil over medium-high heat. Working in batches, dredge chicken breasts in flour, shaking off excess. Dip into egg mixture to coat. Transfer chicken to skillet and cook until browned, about 3 minutes per side. Place on a rack on a rimmed baking sheet in a pre-heated 300° oven to finish cooking and to keep warm while cooking any remaining chicken.

Brush the baguette slices with the remaining butter-oil mixture (add a little butter if necessary) from the skillet and bake under the broiler until toasted. Spread the toasted baguette slices with tomato confit.

Place 2 chicken cutlets in each of 4 large, wide bowls. Drizzle with a little of the lemon mayonnaise. Top with spinach, sprinkle with capers, and drizzle with a little good quality olive oil, and a little more of the lemon mayonnaise. Sprinkle with parmesan cheese and season with salt and pepper. Tuck one or two baguette slices inside each bowl and serve immediately. Pass the mayonnaise separately if more is needed.