

CHICKEN PAILLARD WITH BABY POTATOES

INGREDIENTS

- 2 Chicken Cutlets
- ½ lb of baby potatoes or fingerlings cut in half
- 2 teaspoons salt
- 2 teaspoons black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- ½ cup of flour
- 2 large eggs
- 1 cup breadcrumbs (I use ½ panko and ½ plain)
- ½ teaspoon dried parsley
- 2 tablespoons olive oil

INSTRUCTIONS

1. Turn oven on to 375 degrees
2. Drizzle potatoes with olive oil and season with ½ teaspoon each salt and pepper. Put in oven for about 20 minutes
3. Season the cutlets with ½ teaspoon of salt, ½ teaspoon black pepper, ½ teaspoon each garlic powder and onion powder. Set aside
4. In a shallow dish, combine the flour, ½ teaspoon of salt, ½ teaspoon black pepper, the remaining garlic and onion powder and ½ teaspoon paprika.
5. In a separate shallow dish whisk the eggs.
6. In yet another shallow dish, combine the breadcrumbs, the remaining salt, black pepper, paprika and the parsley
7. Dip each cutlet into the flour, shake off any excess, the dip in the egg and then into the breadcrumbs. Pat the chicken on both sides so the breadcrumbs are even on the chicken.
8. Place on a wire rack and let sit for 10 minutes so the coating stick and moistens.
9. Set a sauté pan over medium heat. Add 2 tablespoons of olive oil. When it shimmers add chicken and cook 2-3 minutes on the first side. Flip over and cook for another 1-2 minutes on the other side.
10. Transfer to a clean wire rack set over a baking sheet.
11. To serve place a piece of chicken on a plate, some potatoes and top with salad.
12. Drizzle with a little more vinaigrette and serve immediately