

# PANKO CRUSTED CHICKEN WITH FRESH MOZZARELLA & SPINACH

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 4 servings

4 whole boneless, skinless chicken breasts or cutlets  
2 cups panko breadcrumbs  
2 large eggs  
¼ cup milk  
1 ½ cups flour  
Salt and pepper, to taste  
5 tablespoons butter  
6 tablespoons olive oil, more to taste  
8 ounces mozzarella cheese, sliced  
2 cups red and/or yellow cherry or grape tomatoes  
3 cloves garlic, minced  
6 cups fresh baby spinach

## Directions:

- Preheat the oven to 375 degrees F
- Make a breading assembly line with three separate dishes: flour seasoned with salt and pepper, egg and milk mixed together, and panko seasoned with salt and pepper
- Season the chicken then bread it by dredging in the flour, dipping in the egg mixture, and coating in the crumbs
- Melt 4 tablespoons of butter with 4 tablespoons olive oil in a large skillet over medium heat
- Brown the chicken on the first side for 3 – 4 minutes, being careful not to burn it
- Flip the chicken and brown for another 3 – 4 minutes
- Remove to a rack placed over a sheet pan and place it in the oven for 5 minutes to finish cooking the chicken
- Remove the chicken from the oven and turn on the broiler
- Top the chicken with cheese slices and broil until the cheese is melted
- Heat a small skillet over medium high heat and add 1 tablespoon of butter and 1 tablespoon olive oil
- Add the tomatoes, sprinkle with salt and pepper, and toss to cook quickly, until the tomatoes start to break apart – about 2 minutes
- Add the spinach and garlic, then stir/toss to wilt the spinach, 2 – 3 minutes
- Serve the tomato/spinach mixture over the chicken and serve immediately