

Easy Chicken Cutlets with Fresh Caprese Topping for Dinner

Chicken Cutlet with a Fresh Caprese Topping



TIME
4 min

METHOD
Air fryer

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INGREDIENTS

For the Chicken Cutlets: 2 boneless, skinless chicken breasts (butterflied and pounded thin) 1 cup breadcrumbs (Italian seasoned or plain with herbs) 1/2 cup grated Parmesan cheese 2 eggs Salt & pepper , to taste Olive oil (for frying):

For the Caprese Topping: 1 cup cherry tomatoes , halved 8 oz fresh mozzarella , sliced or in pearls Fresh basil leaves 1 2 tbsp balsamic glaze or reduction Salt & pepper , to taste Olive oil , for drizzling:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Chicken
3. : Start by patting your chicken cutlets completely dry with a paper towel. This helps the breading adhere better. Season both sides generously with salt and pepper.
4. Set up the : Breeding Station
5. : In one shallow bowl, beat the eggs. In a second shallow bowl, mix together the breadcrumbs and the grated Parmesan cheese.
6. Dredge the : Cutlets
7. : Dip each chicken cutlet into the beaten egg, allowing any excess to drip off. Then, dredge the chicken in the breadcrumb mixture, pressing gently to ensure an even and thorough coating on all sides.
8. Fry the : Chicken
9. : Heat about a quarter inch of olive oil in a large skillet over medium-high heat. Once the oil is shimmering, carefully place the chicken cutlets in the skillet. Fry for 3 4 minutes per side, or until they are golden brown and cooked through. Be careful not to overcrowd the pan; cook in batches if needed.
10. Drain the : Cutlets
11. : Transfer the cooked cutlets to a plate lined with paper towels to drain any excess oil.
12. Make the : Caprese Topping
13. : While the chicken is cooking, prepare your topping. In a small bowl, combine the halved cherry tomatoes, sliced mozzarella, and torn fresh basil leaves. Drizzle with a little olive oil and season with salt and pepper to taste. Toss gently to combine.

14. Assemble and : Serve
15. : Place the hot chicken cutlets on a serving plate. Spoon a generous amount of the fresh Caprese mixture over the top of each cutlet. Finish by drizzling with balsamic glaze.
16. Enjoy : Immediately
17. : Serve the dish right away to enjoy the incredible contrast between the hot, crispy chicken and the cool, fresh topping.

SWAPS & NOTES

Chicken : Pounding the chicken breasts thin is a crucial step for this recipe.

It ensures they cook quickly and evenly, resulting in a tender, juicy cutlet.

If you can't butterfly them, you can ask your butcher to do it for you.

This recipe also works well with thin-sliced pork or veal cutlets.

TIPS FOR SUCCESS

Pound it Thin : Pounding the chicken to an even thickness is key.

This ensures it cooks quickly and evenly, preventing the outside from burning while the inside remains raw.

Hot Oil is a Must : Make sure your olive oil is hot before adding the cutlets.

This creates an immediate sear and a crispy crust without making the breading greasy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-chicken-cutlets-with-fresh-caprese-topping-for-dinner/>