

Crispy Hot Honey Burrata Chicken Cutlets: Ready in 25 Minutes

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TIME
25 min

METHOD
Air fryer

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INGREDIENTS

Swaps and Notes:

No Hot Honey? No Problem! You can easily make your own. Just mix 2 tablespoons of regular honey with a small pinch of cayenne pepper or a couple of red pepper flakes. Start small and add more heat to your liking.

Burrata Swap: If you can't find burrata, use fresh mozzarella (the kind packed in water). Slice it and place it on the hot chicken, allowing it to melt slightly. The texture won't be as creamy, but the flavor will still be delicious.

Oil Blend: I like using a mix of olive oil and butter for frying. The olive oil has a higher smoke point, and the butter adds a rich, nutty flavor to the crust. You can use all oil (like canola or vegetable) if preferred.

For a Healthier Take: Instead of pan-frying, you can bake or air-fry the breaded cutlets until golden and crispy.

Step-by-Step Directions:

1. Prep the Chicken:

Place chicken breasts between two pieces of plastic wrap. Using a meat mallet, pound them to an even thickness of about 1/4 to 1/2 inch. This ensures quick and even cooking.

Season both sides of the cutlets generously with salt and black pepper.

2. Set Up the Breading Station:

Set up three shallow bowls for your breading station. Bowl 1: Flour.

Bowl 2: Beaten eggs.

Bowl 3: Panko breadcrumbs mixed with Parmesan cheese.

Dredge each cutlet first in the flour, shaking off the excess.

Dip the floured cutlet into the egg mixture, ensuring it is fully coated.

Finally, press the cutlet into the Panko-Parmesan mixture, pressing firmly to ensure the breadcrumbs adhere completely.

3. Cook the Cutlets:

In a large, heavy-bottomed skillet, heat the olive oil and butter over medium heat until the butter is melted and foamy.

Carefully place the breaded chicken cutlets into the hot skillet (do not overcrowd; cook in batches if necessary).

Cook for about 3-4 minutes per side, until they are golden brown, crispy, and the internal temperature reaches 165°F (74°C).

Transfer the cooked cutlets to a plate lined with paper towels to drain any excess oil.

4. Assemble and Serve:

Place the hot, crispy chicken cutlets on a serving platter or individual plates.

Tear the burrata ball into four pieces and place one piece on top of each hot cutlet. The heat from the chicken will start to warm the burrata.

Generously drizzle the hot honey over the burrata and the chicken.

Garnish with fresh basil leaves and serve immediately with lemon wedges on the side for an optional squeeze of brightness.

Tips for Success:

Pound for Evenness: Pounding the chicken is the key to both speed and tenderness. Aim for a consistent thickness.

The Breadcrumb Press: Don't just dip the chicken into the Panko; actively press the mixture onto the cutlets to create a thick, secure, and ultra-crispy crust.

Room Temp Burrata: Take the burrata out of the fridge about 15 minutes before serving. This ensures the creamy center is optimally soft and ready to melt when it hits the hot chicken.

Don't Overcrowd: When cooking, leave space between the cutlets. Overcrowding lowers the oil temperature, leading to soggy chicken instead of crispy.

Serving Suggestions and Pairings:

Greens: A simple arugula or mixed green salad dressed with a light vinaigrette.

Starch: Creamy mashed potatoes or a side of fluffy white rice.

Vegetable: Roasted asparagus, grilled zucchini, or charred broccoli.

DIRECTIONS

1. **Prep the Chicken:** Place chicken breasts between two pieces of plastic wrap. Using a meat mallet, pound them to an even thickness of about 1/2 to 3/4 inch. This ensures quick and even cooking.
2. **Season both sides of the cutlets generously with salt and black pepper.**
3. **Set Up the Breading Station:** Set up three shallow bowls for your breading station. Bowl 1: Flour.
4. **Bowl 2: Beaten eggs.**
5. **Bowl 3: Panko breadcrumbs mixed with Parmesan cheese.**
6. **Dredge each cutlet first in the flour, shaking off the excess.**
7. **Dip the floured cutlet into the egg mixture, ensuring it is fully coated.**
8. **Finally, press the cutlet into the : Panko-Parmesan mixture, pressing firmly to ensure the breadcrumbs adhere completely.**
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10. **Carefully place the breaded chicken cutlets into the hot skillet (do not overcrowd; cook in batches if necessary).**
11. **Cook for about 3-4 minutes per side, until they are golden brown, crispy, and the internal temperature reaches 165°F (74°C).**
12. **Transfer the cooked cutlets to a plate lined with paper towels to drain any excess oil.**
13. **Assemble and Serve:** Place the hot, crispy chicken cutlets on a serving platter or individual plates.

14. Tear the burrata ball into four pieces and place one piece on top of each hot cutlet. The heat from the chicken will start to warm the burrata.
15. Generously drizzle the hot honey over the burrata and the chicken.
16. Garnish with fresh basil leaves and serve immediately with lemon wedges on the side for an optional squeeze of brightness.
17. Tips for Success: Pound for Evenness: Pounding the chicken is the key to both speed and tenderness. Aim for a consistent thickness.
18. The : Breadcrumb Press: Don't just dip the chicken into the Panko; actively press the mixture onto the cutlets to create a thick, secure, and ultra-crispy crust.
19. Room : Temp Burrata: Take the burrata out of the fridge about 15 minutes before serving. This ensures the creamy center is optimally soft and ready to melt when it hits the hot chicken.
20. Don't : Overcrowd: When cooking, leave space between the cutlets. Overcrowding lowers the oil temperature, leading to soggy chicken instead of crispy.
21. Serving Suggestions and Pairings: This dish is rich and flavorful, making it perfect for pairing with fresh, light, or acidic sides that cut through the richness of the cheese and the oil.
22. Greens: A simple arugula or mixed green salad dressed with a light vinaigrette.
23. Starch: Creamy mashed potatoes or a side of fluffy white rice.
24. Vegetable: Roasted asparagus, grilled zucchini, or charred broccoli.
25. Drink : Pairing: A crisp, dry white wine like Sauvignon Blanc or Pinot Grigio, or try a sparkling lemonade.

SWAPS & NOTES

Just mix 2 tablespoons of regular honey with a small pinch of cayenne pepper or a couple of red pepper flakes.

Start small and add more heat to your liking.

Burrata Swap: If you can't find burrata, use fresh mozzarella (the kind packed in water).

Slice it and place it on the hot chicken, allowing it to melt slightly.

TIPS FOR SUCCESS

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

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