

Crispy Italian-Style Basil Chicken Cutlets with Fresh Tomato & Burrata

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OVEN
350°F

TIME
2-3 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

For the Chicken Cutlets:

For the Tomato-Basil Topping:

DIRECTIONS

1. Prep the : Chicken
2. Start by placing each chicken breast between two sheets of plastic wrap. Using a meat mallet or a heavy rolling pin, pound the chicken until it is uniformly about ...-inch thick. This step is crucial; it ensures the chicken cooks quickly and remains juicy. Season both sides generously with salt and pepper.
3. Bread the : Cutlets
4. Set up your breading stations in three shallow bowls:
5. Beaten : Eggs
6. Panko : Breadcrumbs
7. Dredge each piece in the flour (shake off the excess), dip it into the egg wash, and finally press it firmly into the panko.
8. Cook the : Chicken
9. In a large skillet, heat about ...-inch of neutral oil over medium heat. Once the oil shimmers, add the cutlets. Cook for 2-3 minutes per side until they reach a deep golden brown and an internal temperature of
10. . Remove and let them drain on paper towels.
11. Make the : Tomato-Basil Topping
12. Wipe out the excess oil but keep those flavorful browned bits (the fond). Add olive oil and the cherry tomatoes. Cook for about 5 minutes until the skins begin to pop. Stir in the garlic and salt for 1 minute, then deglaze the pan with the white wine. Let it simmer until reduced by half. Remove from heat and toss in the basil, lemon juice, and zest.
13. Assemble & : Serve

14. Place the crispy chicken on a plate, top with a generous spoonful of the tomato mixture, and nestle the torn burrata on top. Finish with a drizzle of balsamic glaze.

SWAPS & NOTES

You can easily swap the chicken breasts for veal cutlets or even thick slices of eggplant for a vegetarian twist.

If you're looking for a lighter protein option for lunch the next day, check out this light tangy chicken salad.

The Cheese: If you can't find burrata, fresh buffalo mozzarella is a solid substitute.

However, the creaminess of the burrata is what truly elevates this dish.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: If you put too much chicken in the skillet at once, the oil temperature will drop, resulting in soggy breading.

Room Temp Cheese: Take the burrata out of the fridge about 20 minutes before serving.

It will be much creamier and more flavorful at room temperature.

The Zest Matters: Never skip the lemon zest!

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

Original recipe: <https://chefmaniac.com/crispy-italian-style-basil-chicken-cutlets-with-fresh-tomato-burrata/>