

Sun-dried Tomato Crusted Chicken

2 Large boneless, skinless chicken breast halves
½ tsp Black pepper
½ tsp Kosher salt
2 cups Panko breadcrumbs
½ cup Oil-packed sun-dried tomatoes, drained and sliced
6 Large garlic cloves, peeled
½ cup All-purpose flour
1 Egg
2 tbs Water
2 tbs Olive oil

Sauce

¾ cup Dry white wine
2 tbs Capers
2 tbs Fresh lemon juice
¼ cup Butter, cold, thinly sliced
¼ cup Oil-packed sun-dried tomatoes, drained and chopped
¼ cup Fresh parsley, chopped

Preheat oven to 375°. Slice each breast in half lengthwise to make a cutlet, season with pepper and salt. Pulse Panko breadcrumbs, tomatoes, and garlic in a food processor.

Transfer to a shallow dish. Place flour in a second shallow dish. Blend eggs and water with a fork in a third shallow dish.

Dredge both sides of chicken lightly in flour, shake off excess flour, and then dip into egg mixture to coat. Transfer chicken to crumb mixture and pat onto both sides; place on a baking sheet or plate.

Heat oil over medium-high heat. Sauté chicken approximately 3 minutes per side until golden brown. In an ovenproof pan, place chicken to roast 8 to 10 minutes, or until thoroughly cooked.

Make sauce while chicken is in the oven. Simmer wine in a skillet until reduced by half on medium heat. Add capers and lemon juice, reduce heat to low. Whisk in butter one piece at a time, stirring constantly. As each piece of butter melts, add another. Stir in tomatoes and parsley.

Remove chicken from oven, plate, and serve with sauce on top.

Wine Recommendation: Sauvignon Blanc or a Light Rhone

Serves 2 to 4.