



SPOTLIGHT RECIPE

MILANESA DE POLLO WITH GUACATILLO SALSA

- Make the salsa first. Scoop out the flesh of the avocado and place in a food processor. Add the tomatillo salsa, lime and 2 tablespoons of water. Process until smooth. Remove and place in a serving bowl. Cover with plastic wrap, pressing against the surface of the salsa to seal out any air. Place in the refrigerator. Bring back to room temperature before serving.
- Set up a breading station. First dish: Combine the flour, 1/2 teaspoon of salt, 1/4 teaspoon of black pepper and 1 teaspoon of cumin. Second dish: Beat 2 eggs. Third dish: Pour 2 cups of panko, mix with 1 1/2 teaspoons of salt and 1 tablespoon of paprika.
- Sprinkle salt over both sides of each chicken breast. Dredge each breast in the flour, shaking off the excess. Dip into the egg mixture, making sure each piece is evenly coated. Finally, place the chicken in the panko mixture, pressing the crumbs into the top and bottom surface. Move the coated chicken piece to a wire rack to allow the crumbs to dry. Repeat steps.
- In a large skillet, pour 1 cup of vegetable oil and raise the temperature to medium high. Once hot, place 2 chicken breasts in the pan and cook until both sides are golden brown, about 3 minutes per side. Remove and place on a warm plate lined with paper towels. Sauté the remaining breasts.
- Spoon room-temperature salsa over the chicken breasts and serve.

Ingredients

Servings: 4

For the Guacatillo Salsa

- 1 fresh avocado
- 3/4 cup tomatillo salsa of your choice
- 1 tablespoon lime juice
- 2 tablespoons water

For the Chicken Milanese

- 1/2 cup all-purpose flour
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 teaspoon cumin
- 2 fresh eggs
- 2 cups panko bread crumbs
- 1 1/2 teaspoons salt
- 1 tablespoon paprika
- 4 chicken breasts, boneless, skinless, butterflied
- 1 cup vegetable oil