



ARMANINO
FOODS OF DISTINCTION, INC.

Panko Crusted Chicken Filets With Basil Pesto Caper Butter

Sauce:

½ cup	Basil Pesto
½ tsp	Lemon zest
1 tsp	Lemon juice
¼ cup	Capers, non pareil
8 oz	Butter, un-salted, softened

*Blend all sauce ingredients together.
Set aside.*

Chicken:

6	Chicken breasts, skinless, boneless
1 ½ cups	Flour, all purpose Salt & Pepper
1	Egg, lightly beaten
1 cup	Milk, whole
2-3 cups	Panko crumbs
½ cup	Vegetable oil

Slice chicken breasts in half laterally to form two thinner filets. Pound lightly. Set up three bowls, one with the flour seasoned with a little salt & pepper, one with the milk & eggs, & one with the panko crumbs. Dredge each chicken breast in the flour, then dip in the egg mixture, then coat with the panko crumbs. Heat oil in a non-stick skillet & sauté chicken in the oil until golden on both sides & cooked through. Serve 3 filets per plate with a pat of pesto butter in between each filet & 1 pat of butter on top.

