



ARMANINO
FOODS OF DISTINCTION, INC.

Panko Crusted Chicken Filets With Basil Pesto Caper Butter

Sauce:

$\frac{1}{2}$ cup Basil Pesto
 $\frac{1}{2}$ tsp Lemon zest
1 tsp Lemon juice
 $\frac{1}{4}$ cup Capers, non pareil
8 oz Butter, un-salted, softened

*Blend all sauce ingredients together.
Set aside.*

Chicken:

6 Chicken breasts,
skinless, boneless
1 $\frac{1}{2}$ cups Flour, all purpose
Salt & Pepper
1 Egg, lightly beaten
1 cup Milk, whole
2-3 cups Panko crumbs
then
 $\frac{1}{2}$ 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,*

*coat with the panko crumbs. Heat oil in a
non-stick skillet & sauté chicken in the oil
until golden on both sides & cooked*

through.

butter



*Serve 3 filets per plate with a pat of pesto
butter in between each filet & 1 pat of
on top.*