

HAZELNUT CHICKEN

SERVES: 4

INGREDIENTS

4 6-8 oz boneless skinless chicken breasts
1 1/4 cup hazelnuts
1 cup panko breadcrumbs
Kosher salt and finely ground black pepper
2 large eggs, lightly beaten
6 tablespoons vegetable oil
1 teaspoon honey
2 1/2 tablespoons lemon juice
1 garlic clove, minced
1/2 cup olive oil
1 romaine hearts, chopped
2 plum tomatoes, chopped
4 scallions, white and green parts, cut on a bias

METHOD

1. Preheat oven to 400°F.
2. Place the chicken on a work surface and pound it into 3/4-inch thickness with a meat pounder.
3. Pulse the hazelnuts in a food processor until finely ground but not powdered. Set aside 3 tablespoons of the hazelnuts, and combine the rest with the panko, 1 teaspoon salt, and 1/2 teaspoon pepper and spread evenly on a baking sheet.
4. Season the chicken with a pinch each salt and pepper. Beat the eggs together with 1/2 teaspoon salt then dip each chicken, letting excess drip off. Dredge the chicken in the nut mixture.
5. Heat 1 1/2 tablespoons of the oil in a large, heavy skillet over medium high heat until hot. Add chicken, 2 at a time and brown, turning once, about 2 minutes per side. Brown the remaining chicken with the same amount of oil for each batch, wiping out the skillet as necessary.
6. Place chicken on a baking sheet and finish cooking in the oven, about 6 minutes.
7. While the chicken cooks, whisk together the honey, lemon juice, garlic, and 1/4 teaspoon salt in a medium bowl. Slowly stream the olive oil into the dressing while whisking. Once creamy and smooth, stir in the reserved 3 tablespoons of hazelnuts. Toss together the dressing with the romaine hearts, tomatoes, and scallions. Serve with the chicken.