PANKO CRUSTED CHICKEN WITH FRESH MOZZARELLA & SPINACH

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

4 whole boneless, skinless chicken breasts or cutlets

2 cups panko breadcrumbs

2 large eggs

¼ cup milk

1 ½ cups flour

Salt and pepper, to taste

5 tablespoons butter

6 tablespoons olive oil, more to taste

8 ounces mozzarella cheese, sliced

2 cups red and/or yellow cherry or grape tomatoes

3 cloves garlic, minced

6 cups fresh baby spinach

**Directions:**

* Preheat the oven to 375 degrees F
* Make a breading assembly line with three separate dishes: flour seasoned with salt and pepper, egg and milk mixed together, and panko seasoned with salt and pepper
* Season the chicken then bread it by dredging I the flour, dipping in the egg mixture, and coating in the crumbs
* Melt 4 tablespoons of butter with 4 tablespoons olive oil in a large skillet over medium heat
* Brown the chicken on the first side for 3 – 4 minutes, being careful not to burn it
* Flip the chicken and brown for another 3 – 4 minutes
* Remove to a rack placed over a sheet pan and place it in the oven for 5 minutes to finish cooking the chicken
* Remove the chicken from the oven and turn on the broiled
* Top the chicken with cheese slices and broil until the cheese is melted
* Heat a small skillet over medium high heat and add 1 tablespoon of butter and 1 tablespoon olive oil
* Add the tomatoes, sprinkle with salt and pepper, and toss to cook quickly, until the tomatoes start to break apart – about 2 minutes
* Add the spinach and garlic, then stir/toss to wilt the spinach, 2 – 3 minutes
* Serve the tomato/spinach mixture over the chicken and serve immediately