

## BAKED PARMESAN CHICKEN CAPRESE

SERVES 4-5

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*2 cups cherry tomatoes, halved*

*1 ball fresh mozzarella, cubed (about 4 ounces), optional*

*2 -3 Tablespoons unrefined olive oil, plus more for coating chicken and pan*

*2 cloves garlic, crushed*

*2 large leaves of fresh basil, chopped*

*¾ teaspoon sea salt, divided*

*2/3 cup panko bread crumbs*

*¼ cup grated Pecorino-romano or Parmesan cheese*

*½ teaspoon paprika*

*2 boneless, skinless chicken breasts*

*¼ teaspoon freshly ground black pepper*

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1. Preheat oven to 425 degrees. Brush a baking sheet generously with olive oil. You can line your baking sheet with parchment paper if you want and then brush the parchment with oil
2. In a medium bowl, combine the tomatoes, mozzarella, 2-3 tablespoons olive oil, garlic, basil and ¼ teaspoon salt. Set aside.
3. In a shallow dish (such as a pie plate), combine the bread crumbs, cheese, and paprika. In another shallow dish, pour a few tablespoons of olive oil.
4. Slice the chicken crosswise in half so that you have two thin cutlets. You can remove the tenders if you wish and coat those separately. Sprinkle one side of the chicken pieces with ½ teaspoon of salt and ¼ teaspoon of pepper. This is the total amount of salt and pepper for all the chicken.
5. Dip the seasoned chicken first into the olive oil and turn to coat. Then dip chicken into the breadcrumb mixture and press to coat both sides completely.
6. Place the breaded chicken pieces on the prepared baking sheet and bake for 15 minutes. Turn chicken with a spatula, not tongs which might break the breading, and bake another 3-5 minutes or until cooked through and golden brown.
7. Remove garlic cloves from tomato mixture and discard. Spoon tomato mixture on top of chicken.