

Chicken & Tomato with Bocconcini

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 30 minutes

Chef's Notes

Don't you hate it when you see a really great dish on TV or in a restaurant and can't find a recipe to make it at home. This is my version of what I saw Gordon Ramsey knock off on one of his shows. I have no idea what his tasted like but we loved this version.

Step 1: Butterfly

- 2 chicken breasts
- salt and pepper

Take two chicken breasts and butterfly cut them open so they are pretty much the same thickness all the way through.
Season with salt and pepper on both sides.

Step 2: Flour

- 1/2 cup all purpose flour

Douse in flour on both sides.

Step 3: Egg

- 1 egg

Beat an egg and dip the floured chicken in the egg on both sides.

Step 4: Bread

- 1/2 cup bread crumbs
- 1 tbsp oregano
- 1 tbsp thyme

You could just use plain bread crumbs but I like to mix in a couple dry herbs to give a little flavor to the crust.

Step 5: Fry

- 3 tbsp olive oil
- 1 tbsp butter

Bring a pan to temperature over medium high heat. Add the oil and butter and once melted gently place the chicken into the pan. It will only take a few minutes till you need to turn it over. You want a nice gold crust.

Step 6: Mise en Place

- 2 cups grape tomatoes
- 1 shallot
- 1/4 cup fresh basil leaves
- 2 garlic cloves

Cut the tomatoes in half, finely dice the shallot and garlic and rip up the basil and set aside.

Step 7: Fry Tomatoes

- Olive oil (in needed)
- salt and pepper to taste

When the chicken is ready transfer it to a baking sheet lined with parchment paper. If there is no oil left in the pan add a little before you add the shallot. Once translucent add the tomatoes and saute for a minute. Add the garlic and basil and give it all a couple of nice tosses to combine. Be sure to season everything before you remove from the heat.

Step 8: Building the dish

Pour the tomatoes over the resting meat on the baking sheet.

Step 9: Add cheese

- 1 package bocconcini
- salt and pepper
- olive oil

Cut the bocconcini up and lay the pieces all over the tomatoes and season with salt and pepper and drizzle with olive oil. Place the baking sheet into a 350 degree oven for about ten minutes or until all the cheese is melted. Enjoy.