

# FLORENTINE BUTTER CHICKEN WITH BURST CHERRY TOMATOES

## INGREDIENTS

- 1 LARGE EGG, BEATEN
- 1/4 CUP ALL PURPOSE FLOUR
- 4 BONELESS SKINLESS CHICKEN BREAST CUTLETS (ABOUT 3/4 INCH THICK)
- KOSHER SALT AND PEPPER
- 10 TABLESPOONS COLD SALTED BUTTER, CUBED
- 4 TABLESPOONS OLIVE OIL
- 2 1/2 CUPS CHERRY TOMATOES
- 4 CLOVES GARLIC, SMASHED
- 2 TABLESPOONS FRESH CHOPPED THYME
- 1 PINCH CRUSHED RED PEPPER FLAKES
- 4 OUNCES BUFFALO OR REGULAR MOZZARELLA, TORN
- 3 TABLESPOONS FRESH LEMON JUICE
- 1/2 CUP FRESH BASIL, TORN

## INSTRUCTIONS

1. PREHEAT THE BROILER. PLACE THE EGG AND FLOUR IN SEPARATE SHALLOW BOWLS.
2. SEASON THE CHICKEN WITH SALT AND PEPPER. DREDGE BOTH SIDES OF THE CHICKEN THROUGH THE EGG, AND THEN THROUGH THE FLOUR, TOSSING TO COAT. PLACE THE CHICKEN ON A PLATE.
3. IN AN OVEN SAFE SKILLET SET OVER MEDIUM HEAT, ADD 2 TABLESPOONS OLIVE OIL. WHEN THE OIL SHIMMERS, ADD THE TOMATOES, GARLIC, 1 TABLESPOON THYME, AND A PINCH EACH OF SALT, PEPPER, AND RED PEPPER FLAKES. COOK UNTIL THE TOMATOES BEGIN TO POP, ABOUT 4-5 MINUTES. TURN OFF THE HEAT AND TRANSFER THE TOMATOES TO A PLATE.
4. IN THE SAME SKILLET, MELT TOGETHER 4 TABLESPOONS BUTTER AND 2 TABLESPOONS OLIVE OIL. WHEN THE OIL SHIMMERS, ADD THE CHICKEN AND COOK UNTIL THE BOTTOM SIDE IS GOLDEN BROWN, ABOUT 3-4 MINUTES.

FLIP THE CHICKEN AND ADD 6 TABLESPOONS BUTTER AND 1 TABLESPOON THYME, SWIRLING THE BUTTER AROUND THE CHICKEN. COOK, BASTING THE CHICKEN IN BUTTER UNTIL THE CHICKEN IS COOKED AND GOLDEN BROWN, ABOUT 4 TO 5 MINUTES.

5. REMOVE FROM THE HEAT, ADD THE MOZZARELLA AROUND THE CHICKEN. SPOON THE TOMATOES AND LEMON JUICE OVER TOP. TRANSFER TO THE OVEN, BROIL 1 MINUTE, UNTIL THE CHEESE IS MELTED. SERVE TOPPED WITH LOTS OF FRESH BASIL. ENJOY!

