

Simple Chicken In a Brown Butter Sage Sauce

2 Chicken Cutlets – pounded to 1/8 inch thick
2 Eggs – lightly beaten with 1 teaspoon olive oil
Seasoned Flour – with salt & pepper
Seasoned Breadcrumbs – see separate recipe
Extra Virgin Olive Oil – for frying the cutlets
Ancho Chili Powder – if desired
3 Lemon Wedges
Sprigs of Fresh Herbs – Parsley, Oregano, & Sage
1/2 stick unsalted butter – or more, if you like
1/2 Cup Chicken Stock

Dredge the pounded cutlets in the seasoned flour, patting off the excess flour.

Dip the cutlets in the slightly beaten eggs, and dredge to coat with the seasoned breadcrumbs.

Place breaded cutlets on a cooling rack until you're ready to fry them.

In a large skillet, add about 1/8 inch of olive oil.

Place the lemon wedges and fresh herbs in the skillet while the oil is still cold.

Slowly heat up the oil until the sprigs of herbs start to sizzle.

Add the chicken cutlets to the pan, and cook until golden brown on both sides.

Remove the chicken, and place on a cooling rack while making the butter sauce.

Remove all the oil from the pan and discard, leaving only the lemon and herbs in the pan.

Add the 1/2 stick of unsalted butter to the pan (or more if you like), and another sprig of fresh sage.

Cook the butter until it starts to brown, then add the 1/2 cup of chicken stock to the pan.

Season with salt, pepper, and the Ancho Chili Powder (if desired). Taste for final seasoning.

Place the chicken cutlets on a platter, and pour the sauce over the cutlets

Garnish with the cooked lemon wedges and sprigs of the cooked herbs.

Serves 2