

## Very Merry Chicken Cutlets

### Ingredients

4 large red peppers  
2 large cloves garlic (finely minced)  
1 tablespoon oregano  
¼- ½ cup extra virgin olive oil  
½ tablespoon Kosher salt  
2 oz. Pecorino Romano cheese (shaved) for garnish

### Preparation

#### ***Roasting peppers***

Set oven to broil. Line a baking sheet with foil, add peppers and roast, turning them occasionally so entire pepper is blackened. Remove from the oven; lightly cover with foil for 5 minutes. \*Sweating makes skin removal easy. Pull apart roasted peppers; drain of liquid and remove seeds and ribs. Cut pepper into ¼ inch strips.

To a medium bowl add; peppers, garlic, oregano and oil. Season with salt and gently toss. Set aside.

#### ***Spinach***

10 oz. bag fresh spinach  
¼ cup extra virgin olive oil  
1 clove garlic, minced  
salt

Heat the olive oil in a large skillet over medium heat. Add the garlic and cook until fragrant, about 30 seconds, then add the spinach and salt, and cook, stirring, until the spinach is just wilted, 1 to 2 minutes. Remove the pan from the heat.

#### ***Chicken***

10 chicken cutlets  
1 cup all-purpose flour  
1 teaspoon salt  
1 teaspoon coarse ground black pepper  
½ cup olive oil  
2 tablespoons salted butter

### Preparation

Mix flour, salt and pepper in a medium bowl.

Heat oil and butter in a medium skillet over medium-high heat. Dredge chicken in flour mixture, shaking off excess and add to hot skillet. Cook cutlets for about 4 minutes and turn **once**, cooking for an additional 2 minutes. Transfer cutlets onto a rimmed baking sheet. Repeat until all the cutlets are cooked.

#### ***Compose***

\*Preheat oven to 400 degrees.

Lay cutlets flat on baking sheet. Top each cutlets with spinach, peppers and shaved Parmigiano. Bake for 10-2 minutes to heat through.

Buon Appetito!