

Virtual Cooking Class

With Chef Jyll Everman



Lemon Linguini with Crispy Chicken (Serves 4)

Chicken:

1 cup flour
Salt and pepper
2 eggs, beaten
1 1/2 cups panko breadcrumbs
1/2 cup parmesan cheese, grated
4 small, boneless, skinless chicken breasts
2 lemons, zested and minced finely
Extra virgin Olive oil

Pasta:

1 Tbs butter
3 garlic cloves, minced
1 cup heavy cream
1 Tbs lemon juice
Salt and fresh cracked pepper
1/4 cup parmesan cheese, grated
1 lb linguini

Place flour and a good pinch of salt in a bowl and mix well. Place breadcrumbs in a 2nd bowl. Mix breadcrumbs, Parmesan and lemon zest in a 3rd bowl and mix well.

Place chicken breasts between 2 pieces of plastic wrap and with a meat mallet or rolling pin, gently pound till 1/4 inch thick. Sprinkle with salt and pepper. Heat a large non-stick skillet over medium high heat and coat the bottom with olive oil. Dip chicken breasts in flour, then eggs, then breadcrumb mixture, shaking off the excess. Gently lay in the pan and cook until golden on each side. Keep warm in a 200 degree oven.

Bring a large pot of salted water to a boil. Add linguini and cook for 8-10 minutes, until tender. In a large skillet, melt the butter over medium low heat. Add the garlic and cook until fragrant (but NOT brown). Stir in the cream and lemon juice and cook on low heat for 5 minutes, or until slightly thickened. Remove from heat and stir in parmesan and parsley and season with salt and pepper to taste. Toss with linguini and serve immediately with chic