



BREADED CHICKEN WITH ORANGE SALSA



Ingredients

2 cups dried breadcrumbs
2 oranges
Salt and freshly ground black pepper
4 thin-cut chicken breast cutlets
1 medium tomato
2 Tbs. finely chopped (red) onion
1 Tbs. finely chopped fresh cilantro; more to taste
2 tsp. olive oil
1-1/2 tsp. fresh lime juice; more to taste
1 egg
1/4 cup all-purpose flour
1/4 cup vegetable oil; more as needed

Method

Put the breadcrumbs in a wide shallow bowl. Grate some orange peel into the breadcrumbs.

Squeeze the juice of one of the oranges into a wide bowl or large zip-top bag. Add the cutlets, let soak for 10 minutes.

Meanwhile, segment the remaining orange as directed, cut the segments into a few pieces, and toss with the tomato, onion, and cilantro. Add the olive oil, lime juice, and a pinch each of salt and pepper.

Beat the egg in a bowl. Put the flour on a rimmed plate and season.

Lift a cutlet from the juice and shake off the excess liquid. Dip it first in the flour, coating both sides well and shaking off any excess flour. Then dip in the egg, letting the excess run back into the bowl, then into the breadcrumbs, making sure both sides are well coated.

Heat the oil in a large skillet over medium-high heat until the oil erupts into lots of bubbles when you dip in a corner of a cutlet.

Fry the cutlets, in batches if necessary, flipping once, adding more oil and adjusting the heat as necessary to maintain a steady bubbling action, until cooked through and golden brown on both sides, 3 to 5 minutes per side. Serve topped with some of the salsa.