

A HOME COOK. A SERIOUS PLATE.

Crispy Chicken with Cilantro Rice & Corn-Bean Salsa

Crunchy chicken cutlets with creamy mustard sauce, herb rice, and a warm black-bean corn salsa.



PREP 25 min

COOK 35 min

SERVES 4

WHAT YOU'LL NEED

- 4 thin chicken cutlets
- Flour, 2 eggs and panko
- Salt, pepper and smoked paprika
- Neutral oil for shallow frying
- 1 cup long-grain rice and cilantro
- 1 can black beans and 1 cup corn
- ½ cup cream and 2 tbsp Dijon
- Lime, garlic and parsley

THE APPROACH

- 01 Season chicken, dredge in flour, egg, and panko, then shallow-fry until crisp and cooked through.
- 02 Cook the rice and fold in chopped cilantro, lime zest, and a squeeze of lime.
- 03 Sauté corn until charred; add garlic and black beans and warm through.
- 04 Simmer cream and Dijon until lightly thickened. Plate the chicken with rice and salsa and spoon over the sauce.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.