



*"I've used this salad dressing recipe for years—it makes me so happy!"*

## Chicken Caesar Milanese

Prep time: 40 minutes ★ Total time: 40 minutes ★ Makes: 4 to 6 servings

### DRESSING

- 2 tablespoons dijon mustard
- 1 tablespoon red wine vinegar
- 1 teaspoon Worcestershire sauce
- 4 anchovy fillets
- 2 garlic cloves
- Juice of ½ lemon
- ½ cup olive oil
- ¼ cup grated parmesan cheese, plus more for serving
- ¼ teaspoon kosher salt
- 1 teaspoon black pepper, plus more to taste

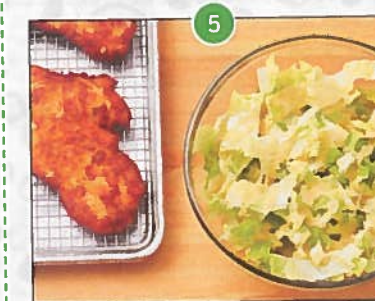
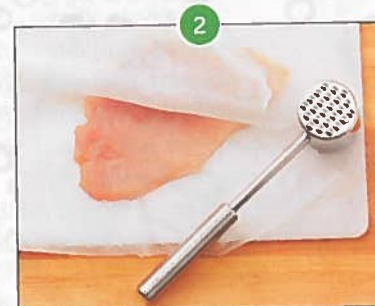
### CHICKEN

- 3 skinless, boneless chicken breasts (about 1½ pounds)
- ¼ cup whole milk
- 1 tablespoon dijon mustard
- 3 large eggs
- ½ cup all-purpose flour
- Kosher salt and black pepper, to taste
- 1 cup seasoned breadcrumbs
- ½ cup grated parmesan cheese
- ⅓ cup olive oil, plus more as needed
- 3 romaine lettuce hearts, chopped
- 1 lemon, cut into wedges

- 1 For the dressing: Combine the mustard, vinegar, Worcestershire sauce, anchovies, garlic and lemon juice in a blender and blend well. With the motor running, pour in the olive oil in a slow steady stream until smooth. Add the parmesan, salt and pepper and blend again.
- 2 For the chicken: Carefully slice each chicken breast in half horizontally to make 6 thin pieces. Place each piece between 2 sheets of waxed paper and pound to an even thickness using the smooth side of a mallet or a rolling pin.
- 3 Whisk the milk, mustard and eggs in a shallow dish. Place the flour in another dish; season with salt and pepper. Mix the breadcrumbs and parmesan in a

- third dish. Set the three dishes aside. Season the chicken with salt and pepper on both sides. Dredge in the flour, then dip in the egg mixture and then coat in the breadcrumbs. Place on a plate until ready to cook.
- 4 Heat the olive oil in a large cast-iron skillet over medium-high heat. Add 2 or 3 pieces of chicken and cook until golden brown and cooked through, 2 to 3 minutes per side. Transfer to a rack set on a baking sheet and repeat with the remaining chicken, adding more oil as needed.
- 5 Toss the lettuce with the dressing in a large bowl. Top with more parmesan. Serve the chicken with the salad and lemon wedges.

## STEP BY STEP



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