

Makes 4 Servings

Use Chantal® Copper Fusion® 11" Fry Pan and Classic Pie Dish



## Sara Moulton's Chicken Scaloppine with Fresh Tomato or Salsa Sauce\*

### Main Ingredients:

4 boneless, skinless chicken breast halves,  
about 6 ounces each

½ cup all-purpose flour

1½ teaspoons Kosher salt

½ teaspoon freshly ground black pepper

3 tablespoons unsalted butter

1 small shallot, minced

1 garlic clove, minced

2 medium seeded and chopped fresh tomatoes  
or 2 cups store-bought fresh salsa

1 cup chicken stock

1 tablespoon shredded fresh basil leaves

Additional kosher salt and freshly ground  
black pepper to taste

\*As featured in [Sara Moulton Cooks At Home](#).



### **Preparation:**

1. Sprinkle a small amount of water on a large sheet of plastic wrap. Place 2 of the breast halves on top of the plastic and sprinkle again with water. Cover with another sheet of plastic wrap and pound with a rolling pin or meat pounder until about ¼ inch thick. Repeat with the remaining 2 breast halves.
2. Mix the flour with the salt and pepper in the Classic Pie Dish. Heat half the butter in the Fry Pan over medium-high heat until hot. Working in 2 batches, place the chicken in the flour mixture and turn to coat on all sides. Shake off the excess flour and add to the Fry Pan. Cook until lightly browned, 3 to 4 minutes per side. Transfer to a plate or platter and cover loosely with foil. Repeat with the remaining butter and chicken.
3. Add the shallot and garlic to the Fry Pan. Cook, stirring, until fragrant, about 30 seconds. Add the tomatoes or salsa, stir in the stock, and simmer for 8 minutes. Return the chicken to the Fry Pan and simmer, turning often, until the chicken is warmed through and the sauce is thickened, about 2 minutes. Transfer the chicken to warm serving plates. Stir in the basil and season the sauce with salt and pepper. Spoon over the chicken and serve at once.