



INGREDIENTS:

- 2 - 6 oz chicken breast
- salt and pepper as needed
- 1 egg
- 1 tbs Dijon mustard
- 3/4 cup panko bread crumbs
- 2 tsp fresh rosemary, chopped
- 2 tsp fresh thyme, chopped
- 2 tsp fresh marjoram, chopped
- 2 tsp fresh sage, chopped
- 1 tsp granulated garlic
- 2 tbs butter, melted
- 3 tbs flour (for breading/dusting)
- olive oil as needed
- 1 tbs butter
- 1 tbs flour
- 1 cup chicken broth
- 6 tbs limoncello
- 3 tsp capers
- 8 oz fettucine or pappardelle pasta, cooked al dente
- 4 lemon slices, for garnish
- fresh parsley, chopped

DIRECTIONS:

1. Season both sides of the chicken breast evenly with salt and pepper.
2. In a small bowl beat Dijon mustard and egg until combined well.
3. In another bowl mix panko, rosemary, thyme, marjoram, sage, granulated garlic, chopped garlic, and butter together. Season lightly with salt and pepper.
4. On a plate, dust chicken breast evenly on all sides with flour. Shake off any excess.
5. Dip chicken into egg mixture and coat evenly. Shake off any excess.
6. Sprinkle and coat chicken breast evenly with panko and herb mixture.
7. In a saute pan over medium heat, add just enough olive oil to coat the bottom of the pan. Add 1 tbs of butter and melt.
8. Cook chicken breast until firm and remove from pan.
9. In the same pan, add flour and cook down for 30 seconds, stirring until smooth. Add olive oil if needed.
10. Add chicken broth and limoncello. Allow to reduce until sauce thickens slightly. Add pasta and toss together with capers.
11. Plate with pasta on the bottom and chicken breast on top. Garnish with sliced lemons and fresh parsley.

**COOKING
SKILLS
ACADEMY**