

# CHICKEN CUTLETS IN TOMATO BUTTER SAUCE WITH FRIED CAPERS



Total Time  
**40 MIN.**

Serving Size  
**1 CUTLET**

Difficulty  
**EASY**

Yields  
**12**

The luscious tomato butter sauce is a sophisticated accompaniment to the crispy chicken, and the fried garlic and capers offer balance to this rich, gourmet entrée.

## INGREDIENTS

|   | WEIGHT         | MEASURE           |
|---|----------------|-------------------|
| Campbell's Signature Condensed Tomato Bisque                                    | 1/2 tub (2 lb) | 1 tub (1 L/905 g) |
| large boneless skinless chicken breasts, filleted and pounded to even thickness | 12             | 12                |
| salt and pepper, each, divided  | 2 tsp          | 10 mL             |
| all-purpose flour   | 4 cups         | 1 L               |
| dried thyme   | 2 tbsp         | 30 mL             |
| garlic powder   | 1 tbsp         | 15 mL             |
| onion powder  | 1 tbsp         | 15 mL             |
| mustard powder  | 1 tbsp         | 15 mL             |
| cayenne pepper  | 1/2 tsp        | 3 mL              |
| eggs, beaten  | 8              | 8                 |
| canola oil  | 3 cups         | 750 mL            |
| olive oil   | 3/4 cup        | 185 mL            |
| thinly sliced garlic  | 3/4 cup        | 185 mL            |
| capers  | 3/4 cup        | 185 mL            |
| butter, cubed   | 3/4 cup        | 185 mL            |
| torn fresh basil  | 2 cups         | 500 mL            |



### Tip

Make this a vegetarian offering by substituting pan-fried eggplant for the chicken.

Tip:

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### INSTRUCTIONS

1. Defrost, whisk and refrigerate soup for up to 1 day.
  2. Season chicken with half of the salt and pepper. In shallow bowl, whisk together flour, and remaining salt and pepper. Add thyme, garlic powder, onion powder, mustard powder and cayenne pepper to flour mixture. In separate shallow bowl, whisk eggs with water.
  3. Dredge each chicken fillet in flour, then egg, then flour again. Arrange fillets on rack positioned over sheet tray. Cover and refrigerate for up to 1 day.
- Heat 1/4 cup (60 mL) canola oil in large skillet set over medium-high heat. Cook 2 breaded chicken fillets, turning once, for 8 to 10 minutes or until golden brown and cooked through. Drain on paper towel and keep warm.