

# Panko Crusted Chicken with Mustard Maple Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2		8 oz boneless chicken breast halves, cut xwise in half
1		large egg
1	tablespoon	italian parsley - finely chopped
2	teaspoons	dijon mustard
2	tablespoons	dijon mustard
1	cup	panko
2	tablespoons	olive oil
1	cup	chicken broth
3	tablespoons	pure maple syrup
2	tablespoons	coarse mustard
1	teaspoon	coarse mustard
1	tablespoon	unsalted butter - chilled

Using mallet or rolling pin, pound chicken in plastic bag to 1/3 to 1/2" thickness. Whisk egg, parsley, and 2 tspns dijon mustard in large bowl. Place chicken in egg mixture, turn to coat. Sprinkle chicken with salt and pepper. Dip each chicken piece in panko; turn to coat. Heat oil in large nonstick skillet over med-high heat. Add chicken, cook until brown and done, about 4 minutes per side.

Meanwhile, whisk broth, syrup, coarse mustard, and remaining 2 tbsps dijon in glass measuring cup.

Transfer chicken to plates. Add broth mixture to skillet; boil until reduced to 3/4 cup, stirring occasionally, about 4 minutes. Add butter, whisk until melted. Spoon sauce alongside chicken.