

# Pecan and Panko Crusted Chicken Breasts

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		skinless boneless chicken breast halves
1	cup	panko
1	cup	pecan - finely chopped
6	tablespoons	butter
1/4	cup	shallot - minced
3/4	cup	chicken broth
2	tablespoons	parsley - chopped

Preheat oven to 400. Sprinkle chicken with salt and pepper. Mix panko and pecans in dish. Melt 4 tbsp butter in heavy, large ovenproof skillet over med-high heat. Remove skillet from heat; brush some of butter onto chicken, then coat chicken in panko mixture. Place skillet over med heat. Add chicken and saute until brown on bottom, about 2 minutes. Turn chicken over. Place skillet in oven. Bake until cooked through, about 18 minutes. Transfer chicken to platter.

Using slotted spoon, remove any crumbs from skillet. Add remaining 2 tspns butter and shallots; saute over med-high heat 1 minute. Add broth and simmer until slightly reduced, about 1 minute. Mix in parsley. Season sauce to taste with salt and pepper; drizzle over chicken.