

Maple Flake Crusted Chicken

Recipe by Chef Daniel LaGarde, CEC, Executive Chef, Do More With Maple

DO MORE WITH
Maple

INGREDIENTS:

- 6 ea (6 oz.) chicken breasts
- ½ cup olive oil
- 2 ea shallots, chopped
- 1 ea fresh rosemary stalk
- 1 cup Japanese bread crumb (panko)
- ½ cup medium Maple Flakes
- 1 tablespoon chopped herbs
- ½ teaspoon sea salt
- 1 pinch ground white pepper
- 3 tablespoons Dijon mustard
- 1½ tablespoons clarified butter

PREPARATION:

1. Marinate the chicken breast with olive oil, shallots and rosemary stalk for 4 hours.
2. Mix together the panko, maple flakes, chopped herbs, salt and pepper.
3. Pan sear the chicken breast on both side and let rest for 3 minutes.
4. Place the Dijon mustard on top of the chicken breast and cover with the panko/maple flake mixture.
5. Drizzle the clarified butter on the mixture and bake in a preheated oven at 350° until done.

Makes 6 servings



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