

CLARKE

WOLF SUB-ZERO COVE

Herb-Crusted Chicken Cutlets

Wolf Electric Wall Oven

Serves: 4–6 | **Prep Time:** 15 minutes | **Cook Time:** 18 to 20 minutes | **Skill Level:** Easy

Ingredients

- 1½ pounds chicken cutlets
- 2 tablespoons Dijon mustard
- 2 tablespoons olive oil
- 1 cup panko breadcrumbs
- ¼ cup chopped parsley
- 1 tablespoon chopped thyme
- Zest of 1 lemon
- Kosher salt and freshly ground black pepper

Instructions

1. Preheat the wall oven to **375°F**.
2. In a bowl, combine the panko, parsley, thyme, lemon zest, salt, and pepper.
3. Brush the chicken cutlets lightly with Dijon and olive oil.
4. Press the breadcrumb mixture onto both sides of the chicken.
5. Arrange on a parchment-lined sheet tray and roast for **18 to 20 minutes**, until the crust is golden and the chicken is cooked through.

Chef Tip

A thin layer of Dijon helps the crust adhere while also adding brightness and a subtle tang.