



Sweet Chicken Cutlets with Fruit Salsa



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- 1 **fresh California pear**, diced
- 1 mango, peeled and diced
- ½ jalapeno pepper, finely diced
- 1 pasilla pepper, finely diced
- ½ red onion, minced
- ½ teaspoon cumin
- 2 limes, juiced

- 1 package thin-sliced **fresh California chicken fillets**
- ¼ cup honey mustard
- ¼ cup apricot preserves
- 1 garlic clove, minced
- 1 cup panko crumbs
- ½ teaspoon salt

Mix pear, mango, jalapeno and pasilla peppers, onion, cumin and lime juice in medium bowl. Refrigerate until ready to serve.

Whisk together in shallow bowl mustard, preserves and garlic. In another bowl, mix panko, salt and cayenne. Coat each fillet in mustard mixture; dip each side in panko mixture. Heat oil in large skillet over medium heat. Add chicken fillets and cook 2 minutes per side until golden brown. Work in batches; do not crowd pan. Remove from pan and keep warm. Serve with fruit salsa.

Makes 4 servings

Honorable Mention

2006 Cook Like a Californian Chicken Recipe Contest
Melissa Allen, Studio City, CA