



LORENZO'S MAPLE & MUSTARD PANKO CHICKEN  
WITH SMASHED POTATOES & CHARRED  
ARTICHOKES

*Trefethen*

# LORENZO'S MAPLE & MUSTARD PANKO CHICKEN



## INGREDIENTS

- 2 8-oz skinless boneless chicken breast halves, cut in half
- 2 large eggs
- 1 handful fresh Italian parsley, chopped
- 2 tsp plus 2 Tbsp Dijon mustard
- 2 cups panko (Japanese breadcrumbs)
- 2 Tbsp salt
- 1 Tbsp fresh-ground pepper
- 1 Tbsp ghee
- 1 cup chicken broth
- 3 Tbsp plus 1 tsp maple syrup
- 2 Tbsp plus 2 tsp whole grain mustard
- 1 Tbsp ghee (or butter)
- 1 head lettuce
- 1 handful red mizuna or arugula
- 1 Tbsp sherry vinegar juice of 1/4 lemon
- 3 Tbsp extra-virgin olive oil
- 3 kumquats, seeds removed, sliced into strips

## PROCEDURE

1. Using meat mallet or iron skillet, pound chicken in resealable plastic bag to 1/3-to 1/2-inch thickness. Whisk eggs, parsley, and 2 tsp Dijon mustard in large bowl. Mix panko, salt, and pepper in a baking pan or casserole dish. Place chicken in egg mixture; turn to coat. Dip each chicken piece in panko mixture; turn to coat. Heat ghee in iron skillet over medium-high heat. Add chicken; cook until brown and cooked through, about 4 minutes per side.
2. Meanwhile, whisk broth, syrup, 2 Tbsp whole grain mustard, and remaining 2 Tbsp Dijon mustard in glass measuring cup.
3. Whisk remaining 2 tsp whole grain mustard with sherry vinegar and lemon juice. Continue whisking while slowly adding olive oil and remaining 1 tsp maple syrup. Toss salad in vinaigrette and plate.
4. Transfer chicken to plates, on top of the salad. Add broth mixture to skillet; boil until reduced to 3/4 cup, stirring occasionally, about 4 minutes. Add butter; stir until melted. Spoon sauce on top of chicken. Finish by placing strips of kumquat on top of chicken.

# SMASHED POTATOES & CHARRED ARTICHOKE



## INGREDIENTS

- 1/2 lb fingerling potatoes
- 3 cloves garlic
- 1 fresno pepper, seeds removed, cut into strips, or 1 tsp red chili flakes
- 1 Tbsp plus 1/2 tsp ghee or butter
- 2-3 artichokes
- 3 Tbsp mayonnaise
- 2 tsp greek yogurt
- juice of 1/4 lemon

## PROCEDURE

1. Boil potatoes until easily pierced with fork, about 15 minutes. Drain water.
2. Heat 1 Tbsp ghee/butter in an iron skillet over medium heat. If you're using chili flakes, add now. Add potatoes, spacing them out. Using a wooden mallet or any flat surface like the bottom of a glass or potato masher, push to flatten potatoes until skin breaks. Using the broad side of a knife, smash cloves of garlic. Add garlic and pepper strips to pan, in between the potatoes. Cook potatoes until golden brown, about 5 minutes per side.
3. Meanwhile, boil artichokes until base can be pierced with a fork, about 5 minutes. Drain water and flood artichokes with cold water. Using a serrated knife, cut artichokes in half. Using spoon, remove the fuzzy center.
4. In a small bowl, combine mayonnaise, yogurt, and lemon juice for a quick artichoke aioli/dipping sauce.
5. Plate potatoes and return skillet to high heat. Melt the remaining 1/2 Tbsp ghee/butter and place the artichokes cut side down. Fry until charred, about 3 minutes, then turn to char other side for 1-2 minutes.

## TREFETHEN WINE PAIRING

**Harmony Chardonnay:** *This wine exhibits exquisite aromas of citrus and stone fruit with beautiful minerality. Displaying a harmonious mix of acidity and volume, it leads to a refined, elegant finish that is long, bright and vibrant.*