

Creamy Herb Chicken Cutlets

Recipe By *Brynne Greisman*



Cooking and Prep:  20
m

Serves:  8

Contains:  

Preference: Meat

Quick, easy, and refreshingly different. Superb flavor. You're going to love it.

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Ingredients (18)

Chicken Cutlets

- 1 and 1/2 pounds (3/4 kilograms) chicken cutlets, pounded thinly
- 2–3 tablespoons **Gefen Olive Oil**
- salt, to taste
- pepper, to taste
- 1 and 1/2 – 2 teaspoons fresh parsley, chopped
- 1 teaspoon fresh basil, chopped

1 and 1/2 – 2 teaspoons fresh thyme, chopped

1 teaspoon fresh oregano, chopped

Garnish (optional)

additional fresh herbs, for garnishing

Sauce

1 tablespoon **Gefen Olive Oil**

2 cloves garlic, minced (1 and 1/2 teaspoons)

1 teaspoon fresh, chopped parsley

1 teaspoon thyme

1 teaspoon basil

1 cup **Gefen Unflavored Soy Milk**

salt, to taste

pepper, to taste

1 teaspoon **Gefen Cornstarch** or arrowroot powder mixed with 1 tablespoon water

Start Cooking

Prepare the Chicken Cutlets

1. In a small bowl, mix together olive oil, seasoning, and herbs. Coat chicken cutlets with the mixture.
2. Spray a grill pan (or regular frying pan) with cooking spray and heat over medium-high flame. Grill or sear cutlets for about three to four minutes each side until done. Set aside.
- 3.

To make the sauce: Using the same grill or frying pan, heat olive oil over a medium-high flame. Add garlic and herbs and sauté for about one minute, or until fragrant. Stir in soy milk. Season with salt and pepper. Bring to a boil, stirring up the bits from the grooves in the pan. Add the cornstarch mixture, stirring until sauce has thickened slightly. Reduce heat and simmer gently for another minute.

4. Serve cutlets hot, with sauce on top. Garnish with fresh herbs if desired.

Credits

Styling and Photography by Chavi Feldman