

Saturdays *with the* Chef

Zucchini Chicken Canape

For zucchini disks

1 Zucchini, slice perpendicular to create 1/2" disks
1/2 cup all-purpose flour
2 large eggs
2 cups panko bread crumbs
2 tbsp salt
1 tsp cayenne pepper
1 tsp white pepper
2 cups vegetable oil
8 leaves of basil, sliced thin

For chicken topping

8 oz chicken breast
4 tbsp goat cheese
4 oz mixed olives
1 tbsp fresh basil, chopped
1 tbsp fresh italian parsley
1 Roma tomato, very small diced
2 tbsp garlic-infused oil

Using a thermometer, heat oil in a cast iron skillet or sauté pan to 375 degrees.

Add basil to frying oil for no more than 10 seconds. Remove with slotted spoon and place on paper towel, then set aside.

Add salt, cayenne, and white pepper to flour in bowl. Whisk eggs in second separate bowl. Add bread crumbs to third separate bowl.

Take zucchini disks and dredge in flour, then egg, and then bread crumbs. Fry for 2 minutes or until golden brown. Set on wire rack to cool.

In a skillet, sear chicken for 2 to 3 minutes on each side. Add tomatoes, olives, basil, parsley and quick sauté for 1 minute to incorporate ingredients.

Add to food processor and pulse 3 to 4 times just to shred ingredients and chicken. Add 1 tbsp of chicken mixture on top of cooled fried zucchini. Garnish with fried basil. Platter and serve.

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