



# Chicken & Farro with Burst Tomatoes

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 35 minutes

Total Time: 45 minutes

## Ingredients

- 1 cup farro, rinsed
- kosher salt
- 2 sprigs parsley
- 1/4 cup olive oil
- 1 pound cherry tomatoes
- 4 chicken cutlets (about 1 & 1/2 pounds total)
- 3/4 cup all-purpose flour
- 2 eggs
- 8 tbsp butter
- 2 garlic cloves, minced
- 1 tbsp honey
- 1 lemon, juiced
- 2 sprigs oregano
- 1 tbsp chopped parsley
- 6 basil leaves, torn

## Instructions

Bring a saucepan with about 2 quarts of water to a boil. Add a generous pinch of salt. Add the farro and parsley sprigs. Cook for about 25 minutes, or until tender. Drain the farro and reserve the saucepan.

Meanwhile, heat a 12-inch cast-iron skillet over medium heat. Add the olive oil. Once hot, add the cherry tomatoes and a pinch of salt. Cook for about 6 minutes until starting to “burst” open. Lower the heat to medium-low and continue to cook for about 6-8 minutes until soft and juicy, stirring often. Transfer the tomatoes to a plate.

While the tomatoes cook, bring the chicken to room temperature. Prepare 2 bowls: one with the flour plus a pinch of salt and one with the eggs (beaten).

Add 2 tablespoons of butter to the skillet and let melt. Dredge the chicken in the flour. Shake off any excess and dredge through the eggs. Let any excess drip off and dredge through the flour again. Add the chicken to the hot butter over medium heat. Cook the chicken for about 3-4 minutes per side, or until just cooked through. Transfer the chicken to a plate.

Add 2 more tablespoons of butter to the skillet and let melt. Whisk in the garlic, honey, and lemon juice. Add the oregano. Simmer the mixture for a minute or so. Add the cooked farro and allow to toast in the butter for about 2 more minutes. Season with salt to taste.

Meanwhile, add the remaining 4 tablespoons of butter to the reserved saucepan over medium-low heat. Cook the butter until browned, swirling the pan often. Once browned, remove from the heat and stir in the parsley.

Add the chicken and tomatoes back to the farro skillet and heat through. Serve with the herby brown butter drizzled over top. Garnish with fresh basil.

*Recipe by The Original Dish*