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Recipe Name: Nonna Rosa's Cuttaletti and Cucuzzedi

Recipe Ingredients:

Cuttaletti (Chicken Cutlets):

- 2 lbs of chicken breasts
- 3/4 cup of grated pecorino/parmesan cheese
- 1 1/2 cup of finely ground breadcrumbs
- 4-5 sprigs of parsley
- 1 clove of garlic
- 4 eggs
- Vegetable oil

Cucuzzedi (Zucchini):

- 7 medium skinny zucchini
- 1 medium vidalia onion
- Vegetable oil

Recipe Instructions:

Cuttaletti:

1. In one bowl whisk eggs with fork
2. In another bowl mix finely ground breadcrumbs, cheese, finely chopped parsley, and chopped garlic
3. Cut chicken breast in 2-3 very thin slices
4. Pound the chicken to thin/even out
5. Dip chicken in egg bowl
6. Take chicken from egg bowl and place in breadcrumb mixture making sure to cover both sides

7. Place frying pan on stove with high heat - cover pan in oil
8. Add chicken to frying pan
9. Flip chicken when the edges are brown - first batch is on high heat, but heat should be reduced as needed
10. Line a plate with paper towels to put chicken on after they're cooked
11. Layer with paper towels and stack the cooked chicken
12. Bon Appetito!

Cucuzzedi:

1. Wash zucchini well and dry
2. Cut ends off zucchini and slice thinly (1/2"-1")
3. Place pan on stove on Medium-High heat and cover with oil *Nonna's Note: Non-Stick pan is recommended since it cooks faster
4. Place zucchini in hot oil - flat
5. When zucchini turns brown on the side facing up, flip them and keep them flat
6. Lower heat with final batch to prevent burning
7. Slice onions into thin pieces
8. Put onions in same oil used to fry zucchini on high heat
9. Fry onions until brown
10. Add onions to zucchini and mix
11. Dump out oil from pan and put zucchini & onions back in pan to mix the flavor for a few seconds.
12. Add chopped basil

13. Bon Appetito!