

# Pan-Seared Chicken Cutlets with Summer Corn Succotash

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Recipe source: Robby Melvin, [Real Simple](#), July 2017



## INGREDIENTS:

- 4 thick-cut slices bacon, chopped
- 4 6-ounce chicken cutlets
- 1 teaspoon kosher salt, divided
- ½ teaspoon black pepper, divided
- 5 scallions, thinly sliced, green and white parts separated
- 3 cups fresh corn kernels (from about 4 ears)
- 2 cups frozen lima beans, thawed
- ¾ cup chicken stock
- 2 tablespoons red wine vinegar
- Parsley leaves, for serving

## DIRECTIONS:

- Cook the bacon in a large nonstick skillet over medium heat, stirring and turning occasionally, until crisp, about 6-7 minutes. Drain on paper towels, but leave the drippings in the skillet.
- Season the chicken with ½ teaspoon salt and ¼ teaspoon pepper. Cook in bacon drippings over medium heat until golden and cooked through, about 3 minutes per side. Transfer to a plate.
- Increase the heat to medium-high. Add the sliced scallion whites to the skillet and cook, stirring, until softened, about 1 minute.

- Add the fresh corn and cook, stirring occasionally, until crisp-tender, about 5 minutes.
- Stir in the lima beans and chicken stock. Cook, stirring occasionally, until liquid is reduced and nearly dry, 7-9 minutes. Remove pan from heat.
- Stir in the vinegar, scallion greens, bacon, and remaining  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper.
- Serve with chicken and top with parsley.