

## Oven-Baked Chicken and Slow-Roasted Tomatoes on a Baguette

VICTORIA GRANOF COOKIE SEPTEMBER 2006

YieldMakes 2 sandwiches

### Ingredients

2 pounds vine-ripened tomatoes, sliced in half vertically, cores and seeds removed  
Salt and freshly ground black pepper to taste  
5 tablespoons extra-virgin olive oil  
2 (4-ounce) chicken cutlets, pounded thin  
1 cup plain low-fat yogurt  
1 cup unseasoned bread crumbs  
Zest of 1 lemon, grated  
1 tablespoon fresh rosemary, finely chopped  
4 tablespoons grated Parmesan  
1 small baguette, cut in half lengthwise  
1 handful fresh baby arugula

### Preparation

Preheat oven to 200°F. Place the tomatoes, cut side up, on a baking sheet lined with nonstick foil. Season with the salt and pepper, drizzle with 3 tablespoons of the oil, and bake 6 to 8 hours. Remove and let cool. (Or use a handful of sun-dried tomatoes.) Meanwhile, place the chicken and yogurt in a resealable plastic bag and refrigerate for at least 3 hours. Preheat oven to 425°F. In a shallow pan, combine the bread crumbs, zest, rosemary, Parmesan, the remaining oil, and more salt and pepper. Remove the cutlets, shaking off any excess yogurt, and press them firmly into the bread-crumbs mixture. Transfer to a pan lined with nonstick foil and bake until browned and firm, 15 to 20 minutes. Remove and let cool, then assemble as shown.

### Suggestions for the kids

Use crushed honey-mustard pretzels for the bread crumbs, leave out the arugula and tomatoes, and serve on a roll instead of the baguette.