Cilantro Crusted chicken  
Servings   
4  
Ingredients   
4 4-oz boneless, skinless chicken breasts  
Cilantro Breading  
½ cup Panko bread crumbs  
2 Tbsp chopped fresh cilantro  
1 tsp extra-virgin olive oil  
1 tsp sea salt  
1 tsp freshly ground black pepper  
2 tsp extra-virgin olive oil  
2 med ears corn, kernels shaved from cob  
2 tsp chopped fresh cilantro  
¼ tsp sea salt  
black pepper  
Instructions   
1. Preheat oven to 400F.   
2. In a small bowl, combine all ingredients for cilantro breading. Coat chicken breasts in the breading. In a large sauté pan over medium heat, sauté chicken in 1 teaspoon of olive oil for 1 minute on each side. Transfer chicken to a baking dish and bake for 15 to 20 minutes, or until chicken reaches an internal temperature of 165F.  
3. Using sauté pan from chicken, heat remaining teaspoon of olive oil, over medium heat. Sauté the shaved corn kernels and cilantro until heated through. Season with salt and pepper.