



Chicken Patty Parm with Salami Salad



Ingredients, Patties:

- 1 pound ground chicken breast
- 1 pound ground dark meat chicken OR buy packaged ground white and dark meat chicken combined
- Salt and pepper
- $\frac{2}{3}$ to $\frac{3}{4}$ cup breadcrumbs
- About $\frac{1}{3}$ cup milk, to moisten
- 1 egg
- 1 cup loosely packed finely grated Parmigiano Reggiano cheese
- 3 large cloves garlic
- $\frac{1}{2}$ cup parsley leaves
- 1 teaspoon fennel seed or pollen or a combo of them
- $\frac{1}{8}$ teaspoon grated nutmeg
- A pinch red chili flakes or ground pepperoncini
- EVOO

Ingredients, Sauce:

- EVOO
- 2 tablespoons butter
- 1 small yellow or white onion
- 3 large cloves garlic
- 3 tablespoons sundried tomato paste
- $\frac{1}{2}$ cup red vermouth or red wine
- 1 can (28 ounces) Italian crushed tomatoes
- 1 teaspoon red chili flakes or ground pepperoncini
- 1 teaspoon dried oregano

Ingredients to Serve:

- 2 cups shredded mozzarella Parm, for garnish
- A few leaves of basil, torn, for garnish
- Chopped parsley, for garnish
- Salami Salad, recipe follows

Ingredients, Salami Salad:

- 1 teaspoon granulated garlic
- 1 teaspoon granulated onion



- 1 teaspoon oregano
- 1 teaspoon dried parsley
- 1 teaspoon superfine sugar or honey
- ½ teaspoon crushed or ground red pepper or pepperoncini
- 2 tablespoons wine vinegar, white or red
- 1 tablespoon Dijon mustard
- EVOO
- Salt and pepper
- 3 gem romaine or 1 heart romaine
- ¼ pound Genoa salami or finnociono (fennel) salami, deli sliced
- 1 small bulb fennel
- ½ red onion
- Italian hot cherry pepper rings in brine, drained, Cento brand preferred
- Peruvian drop peppers or peppadews

Method:

1. Preheat oven to 500F with rack at center. Line a baking sheet with parchment paper.
2. Gather your ingredients.
3. For the patties, place chicken in large mixing bowl, season with salt and pepper and combine. Make a well in center of the meat and fill with breadcrumbs. Moisten them with milk, add egg and cheese. Peel garlic and grate into bowl. Finely chop parsley and add to bowl. Add fennel, nutmeg, and chili flakes, and then drizzle in about 3 tablespoons EVOO. Combine meat mixture then score with hand, form four large thin patties and arrange on the parchment. Place in oven and roast 12 minutes, remove.
4. For the sauce, heat EVOO, 2 turns of the pan, and butter in a deep skillet or a saucepot over medium-to-medium-high heat. Peel and finely chop or grate the onion and let it soften a bit while you peel and chop or thinly slice the garlic. Add garlic to onion, stir a minute. Add paste then vermouth or wine and bring to a bubble. Add tomatoes to sauce and season with chili and oregano. Reduce heat and simmer to thicken a bit.
5. To serve, top the chicken patties with marinara sauce covering all the way to edges. Top the sauce with mozzarella and Parm and place the patties back in oven to brown the cheese.
6. Top the patties with basil, parsley, and Parm and serve with salami salad.

Method, Salami Salad:

1. Gather your ingredients.
2. For the dressing, combine granulated garlic and onion, oregano, parsley, sugar and crushed pepper in a Mason jar or plastic container. Add vinegar, Dijon, 6 tablespoons EVOO, salt, and pepper; shake to combine.
3. Chop the lettuce and add to a bowl. Halve the salami then slice into ¼-inch strips and separate as you add to salad. Quarter and core the fennel and thinly slice. Thinly slice the onion. Add the fennel and onion to salad along with cherry pepper rings and drop peppers. Toss with dressing to serve