Santorini Style Chicken Cutlets

Cooking Instructions

This dish has 2 parts: Chicken Cutlets and Feta/Kalamata Topper.

Cooking Method – Choose One:

Freezer to Oven: Thaw Feta/Kalamata topper and stir. Preheat oven to 375°F. Place frozen cutlets on a greased baking sheet. Bake for 25 minutes, then turn cutlets and spoon topper over the cutlets. Bake 15–20 minutes more, until internal temp reaches 165°F.

Air Fryer: Thaw Feta/Kalamata topper and stir. Arrange frozen cutlets in a single layer on an air fryer tray. Air fry for approximately 20–25 minutes, checking internal temp. Spoon topper over cutlets before serving.

Thawed: Thaw chicken in refrigerator 24–48 hours in advance. Thaw Feta/Kalamata topper and stir. Preheat oven to 375°F. Place cutlets on a greased baking sheet. Bake for 20 minutes, then turn cutlets and spoon topper over the cutlets. Bake 15 minutes more, until internal temp reaches 165°F.

Internal temp: 165°F.

Serving Suggestions: Serve with couscous and a field greens salad tossed with Greek dressing, crumbled feta, and pepperoncini peppers.

Please Note: Cooking times are estimates and may vary based on your oven, air fryer, equipment, and how frozen or thawed the dish is when placed in the oven or air fryer.

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