

Classic Chicken Parmesan

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Makes 4 servings

4 oz. deli fresh mozzarella cheese, sliced

½ cup all-purpose flour

2 large eggs beaten (or ½ cup egg substitute)

2 tablespoons fresh basil, coarsely chopped

½ cup Italian-style bread crumbs

4 boneless chicken cutlets (1- 1 ¼ lb.)

1 teaspoon rosemary/sun-dried tomato seasoning

¼ cup canola oil

8 oz. angel hair pasta

2 cups pasta sauce

1588 Veterans Memorial Hwy, Austell, GA 30168

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Prep:

- Preheat oven to 400 degrees. Bring water to boil for pasta.**
- Cut cheese into four ½ inch-thick slices.**
- Place flour in shallow bowl and eggs in second bowl.**
- Chop basil, place in third bowl; stir in bread crumbs**

Steps:

- 1. Season chicken on both sides with the seasoning. Dredge chicken in flour) Coating both sides); dip into egg (allowing excess to drip off). Finally, coat chicken with bread crumb mixture; press with fingertips to evenly coat (wash hands).**
- 2. Preheat oil in large sauté pan on medium 2-3 minutes. Add chicken; cook 2-3 minutes on each side or until browned. Transfer chicken to backing sheet and top with cheese; bake 4-5 minutes or until cheese melts.**
- 3. Cook and drain pasta following package instructions. Place sauce in same pan and simmer 2-3 minutes or until hot. Place pasta on servicing plates; top with sauce and chicken. Serve.**

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