

Chicken Parm

There are some classics that just feel right... Whether it's dancing with your mom to Louis Armstrong, tippin' a martini to Sinatra, lettin' Wu Tang bump your speakers or that hoodie you love, you can't argue with the classics. This is our take on a universally loved dish - chicken parmesan. For us, there are a few keys that make this simple dish a winner, whether you're putting it on a toasted sub roll or a beautiful nest of pasta. The first is pounding it tender and thin, with a great coating. Then, a simple sweet, tart and acidic homemade tomato sauce, and using slices of fresh mozzarella. Our sauce is a combo of Bobby Flay's and one of our favorite restaurants, Pastabilities. Chicken parm not only pleases a crowd, but no one leaves hungry (provided you make enough for seconds), this dish can take you pretty far.

Ingredients for the Sauce (if you're going to use a store bought sauce, get a good one, like Rao's)

- 2 Tbsp olive oil
- 1 large Spanish onion, finely chopped
- 4 cloves garlic, smashed with some kosher salt to make a paste
- 2 28-ounce cans plum tomatoes and their juices
- 10-12 sun dried tomatoes with a little of their juices
- 1 16-ounce can crushed tomatoes
- 1 C of water
- 1 small can tomato paste
- 1 bay leaf
- 1 small bunch Italian parsley
- 1 Cubanelle chile pepper, chopped
- ½ tsp of crushed red pepper
- Salt and freshly ground pepper

Directions for the Sauce

- In a blender, put the sun dried tomatoes in the bottom
- Add the cans of plum tomatoes into the blender, then puree and set aside
- Heat olive oil in a medium saucepan over medium heat
- Cook the onions and garlic until soft
- Pour in the pureed tomatoes with their juices,
- Dump in the crushed tomatoes, tomato paste
- Add in 1 cup water, bay leaf, parsley, Cubano pepper, and make it boil
- Then, season with salt and pepper how you like it
- Lower the heat to a simmer and cook until it thickens a little, about 30 minutes

Ingredients for the Chicken Parm

- 4-6 cups of tomato sauce (quantity to your liking, easy recipe above)

- 4 boneless, skinless chicken breasts
- Salt and freshly ground black pepper (to taste)
- 4 large eggs
- 2 Tbsp water
- 2 cups panko bread crumbs
- 1 Tbsp Italian seasoning
- 1 cup vegetable oil or pure olive oil
- 1 pound fresh mozzarella, then thinly slicing them to ¼" thick
- 1/4 cup freshly grated Parmesan
- Fresh basil leaves, chopped
- Fresh parsley, chopped

Directions for the Chicken Parm

- Preheat oven to 400
- Using a rolling pin and parchment paper, roll out the chicken until it is very thin, about ¼ inches. You can also use a mallet to pound the chicken too
- In a large bowl, mix the flour, and salt and pepper to taste
- In another bowl, beat the 4 eggs with 2 Tbsp of water and salt and pepper to taste
- In a third and final bowl, mix the panko bread crumbs, Italian seasoning and 1/4 C of grated parmesan cheese
- Heat the oil over medium heat in a heavy bottomed pan
- Take each chicken breast, coat with flour...
- Then dip in the egg mixture...
- Then into the panko mix, shake it off
- Add the chicken breasts 1 or 2 at a time into the pan, browning on both sides, about two minutes per side, removing 'em to paper towels to drain
- Immediately salt each piece to your liking
- Layer all of the chicken pieces in a greased, rimmed baking sheet
- Pour sauce over each piece of chicken, not all the way to the edges but close
- Slice your mozzarella cheese to about ¼ inch thick, and layer on each chicken, depending on how big you made them
- Bake until cheese is melted and starting to brown, around 7 minutes
- Top with chopped basil leaves and chopped parsley
- Mangia!

Bonus Tip - You can cut these pieces smaller to the size of a roll and making chicken parm sammies or sliders too, use a softer roll and throw some butter and garlic and slightly toast 'em up and you've got a classic on your hands.

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