

Chicken Parmesan



Ingredients:

4 skinless, boneless chicken breast halves
Chicken Breasts Boneless Skinless
salt and freshly ground black pepper to taste
2 eggs
4 cups panko bread crumbs
1/2 cup grated Parmesan cheese
2 tablespoons all-purpose flour, or more if needed
1 cup olive oil for frying
1/2 cup prepared tomato sauce
1/4 cup fresh mozzarella, cut into small cubes
1/2 cup grated Parmesan Reggiano cheese
1 tablespoon olive oil

Directions:

1. Preheat an oven to 450 degrees F (230 degrees C).
2. Place chicken breasts between two sheets of waxed paper and pound chicken to a thickness of 1/2-inch.
3. Beat eggs in a shallow bowl and set aside.
4. Mix bread crumbs and 1/2 cup Parmesan in a separate bowl, set aside.
5. Add salt and pepper to flour on plate or pan.
6. Dip chicken into flour mixture, coating each side.
7. Dip flour coated chicken breast in beaten eggs. Transfer chicken to breadcrumb mixture, pressing the crumbs into both sides. Repeat for each breast. Set aside breaded chicken breasts for about 15 minutes.

8. Heat 1 cup olive oil in a large skillet on medium-high heat until it begins to shimmer. Cook chicken until golden, about 2 minutes on each side. The chicken will finish cooking in the oven.
9. Place chicken in a baking dish and top each breast with about $\frac{1}{3}$ - $\frac{1}{2}$ cup of tomato sauce. Layer each chicken breast with equal amounts of mozzarella cheese, parmesan cheese and fresh basil (if you want).
10. Sprinkle additional Parmesan cheese on top and drizzle with 1 tablespoon olive oil.
11. Bake in the preheated oven until cheese is browned and bubbly.