

## ***Chicken Parmesan Panini***

Yield: 6 sandwiches

6 boneless, skinless chicken breasts  
1 cup Italian-style dry bread crumbs  
1 cup grated Parmesan cheese  
1 tbsp. Italian seasoning  
1 tsp. garlic salt  
6 eggs  
¼ cup water  
Vegetable oil, for deep-fat frying  
1½-2 cups marinara sauce (more if desired)  
2 cups (8 oz.) Mozzarella cheese, shredded  
6 sub rolls

In an electric skillet or deep-fat fryer, heat about 1-in. of oil to 375°F.

In a medium bowl or pie plate, combine the breadcrumbs, Parmesan cheese, Italian seasoning, and garlic salt.

In a separate pie plate, beat the eggs and water.

Place one piece of chicken between plastic wrap and pound it out until it is uniform in thickness. Dip the chicken into the egg mixture, then shake into the crumb mixture, coating well.

Fry the chicken in batches until golden brown and cooked through, turning to cook all sides if necessary. Drain on paper towels.

Split the sub rolls in half. Top the bottom portion of the roll with a piece of chicken. Divide the marinara and cheese evenly between the 6 sandwiches. Place the top portion of the roll on top.

Preheat your panini press according to manufacturer's directions. Place your sandwich on the panini press and cook according to manufacturer's directions. Remove from the press and cut sandwich in half. Serve!

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