

CHICKEN PARMESAN

UTENSILS:

8 quart Dutch Oven, large colander, Large Skillet, 3 small mixing bowls, Large Serving Platter

INGREDIENTS:

Bowl #1:

Flour Mixture: 3 cups flour, 1 ½ tsp of each: garlic, rosemary, thyme, oregano, basil, salt, & pepper

Bowl #2:

Bread Crumb Mixture: cups Progresso bread crumbs, 1 ½ tsp of each: garlic, rosemary, thyme, oregano, basil, salt, & pepper

Bowl #3:

2 eggs, beaten

REMAINING INGREDIENTS:

3-4 Chicken breasts, butterflied

4-5 Cups Spaghetti Noodles, cooked

4-5 cups Marinara Sauce (separate – 1 cup held out for topping)

2 TBSP Olive Oil

Parmesan Cheese, freshly grated (#1 Cone)

Mozzarella Cheese, Freshly grated (#1 Cone)

Parsley, chopped

Spray Olive Oil

DIRECTIONS:

CHICKEN:

Butter fly the chicken; rinse under warm water and pat dry. Preheat Large Skillet on Medium Heat and coat the surface of the pan with the olive oil (just enough to coat the pan). Dip the chicken into the flour mixture, immediately coat in egg mixture, immediately coat in the bread crumb mixture and immediately place in hot pan. Repeat until all chicken breasts are in the pan. Brown each side of chicken for 5-7 minutes or until chicken is done.

SPAGHETTI

Place 4 servings worth of noodles into your pan and cover with water 3-4 inches above noodles. Place two tablespoons olive oil into pan and lightly salt. Cover and cook on medium heat; when water starts to bubble around the lid, turn heat off and allow to cook 7-10 minutes longer. Drain noodles and replace into Dutch Oven. Cover with 3-4 cups of Marinara Sauce and toss until well coated. Remove spaghetti to a large serving dish.

TO FINISH:

Pour a thin layer of marinara sauce to lightly coat the chicken. Cover with parmesan and mozzarella cheeses and allow to melt. Remove chicken to top spaghetti and sprinkle with chopped parsley. Serve and Enjoy!

NOTES:

