

Chicken Parmesan

1	2 Chicken breast
2	1/8 cup shredded Parmesan cheese 1/4 cup of bread crumbs
3	1/4 cup of flour 1tsp basil 1/2tsp parsley
4	2 Egg
5	Pan o' oil
6	Shredded Parmesan cheese Marinara Mozzarella Shredded Parmesan cheese

▲ Preheat oven to 350°F

▲ Fill a pan about half way with olive oil (or vegetable oil)

- 1) Flatten 2 chicken breast with a meat tenderizer.
- 2) In a blender, mix Parmesan cheese and bread crumbs until coarse
- 3) Mix/stir with ingredients from step 2
- 4) Crack eggs into a separate bowl. Dip chicken into eggs, then into the dry ingredients. Pat the side of the chicken to knock off any excess dry ingredients.
- 5) Fry chicken in oil until golden brown on each side
- 6) Place chicken on a oven safe plate. Put about 1/4 handful of Parmesan cheese on top of chicken, cover the chicken with marinara, put a good sized pinch of shredded mozzarella on top of marinara, then top mozzarella with a pinch of Parmesan cheese. Place into preheated oven for 5 minutes.