



Chicken Parmesan

Submitted by: Emma Muniz, Austin Outside Sales Representative

Ingredients:

- 3 skinless boneless chicken breasts
- 4 Tbsp. butter, sliced into pads
- 15 oz. canned tomato sauce
- 1 tsp. dried oregano
- 1 tsp. sugar
- Salt and pepper to taste
- 2 eggs, beaten
- 1 cup bread crumbs
- ½ cup grated parmesan cheese
- 6 slices mozzarella cheese

Directions:

1. Preheat the oven to 350 degrees.
 2. When the oven is hot, place a baking pan with the butter in the oven.
 3. Flatten chicken breast with a meat tenderizing mallet.
 4. Put the beaten eggs in a dish. In a second dish, mix the breadcrumbs with the parmesan cheese.
 5. Cut each flattened breast in half.
 6. Dip the cutlets in the eggs and dredge in the breadcrumb/parmesan mixture.
 7. Remove the pan from the oven and spread the melted butter evenly across the bottom.
 8. Place the coated chicken in the hot pan and return to oven for 20 minutes. After 20 minutes, flip the chicken and return to oven for another 20 minutes.
 9. While the chicken is baking, prepare the sauce by heating tomato sauce, oregano, sugar, and salt and pepper in a saucepan.
 10. After the chicken is finished baking, remove the pan from the oven, spoon the sauce over each piece and add a slice of mozzarella cheese to each.
 11. Return to the oven for a couple minutes to allow the cheese to melt.
- Tip! Leftovers are great in a sandwich or wrap.

Products used:

CAN OPENER
STAINLESS STEEL MEASURING SPOONS
ANGLED MEASURING CUP
TAPERED BOX GRATER
MALLETT MEAT TENDERIZER
¾ QT. STAINLESS STEEL MIXING BOWL
8 OZ WELSH RAREBIT BAKING DISH



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