

INGREDIENTS

- 2 boneless chicken breasts
- 1 spices packet
- 1 cup flour
- 2 eggs
- 1 cup breadcrumbs
- 2 cups Passata
- 8 slices fresh mozzarella
- 1/2 cup grated parmesan
- fresh basil, thinly sliced
- olive oil, for cooking



Crispy Chicken Parmesan

🕒 30 minutes



4 servings

INSTRUCTIONS

1. Cut the chicken breasts in half widthwise to make 4 thin breasts.
2. Season the chicken with the spices packet.
3. Coat the chicken in the flour, then egg, and then the breadcrumbs.
4. Pour oil in skillet to come 1/4 inch up the side. Heat oil over medium-high heat. Add the chicken and fry on both sides until brown, about 4 minutes.
5. Transfer to a paper towel-lined plate to drain and preheat oven to 450°F.
6. Place the fried breasts in a baking dish. Pour the Passata over the chicken.
7. Top with mozzarella slices and grated parmesan.
8. Bake for 10-15 minutes, or until the cheese is browned and bubbling.
9. Serve with freshly chopped basil.