

Chicken Parmesan Recipe

Ingredients:

- 2 large boneless, skinless chicken breasts (about 1½ pounds)
- Salt and freshly ground black pepper
- ½ cup all-purpose flour
- 2 large eggs
- 1 cup Italian breadcrumbs
- ½ cup grated Parmesan cheese, plus ¼ cup for topping
- 1 tsp garlic powder
- ½ cup olive oil, for frying
- 1½ cups marinara sauce
- 1 cup shredded mozzarella cheese
- ¼ cup fresh basil leaves, chopped

Instructions:

- 1 Slice chicken breasts horizontally to create 4 cutlets. Pound to ½-inch thickness.
- 2 Season chicken with salt and pepper on both sides.
- 3 Set up dredging station: flour in first bowl, beaten eggs in second bowl, and breadcrumbs mixed with ½ cup Parmesan and garlic powder in third bowl.
- 4 Dredge each chicken piece in flour, then egg, then breadcrumb mixture, pressing to adhere.
- 5 Let breaded chicken rest for 5 minutes.
- 6 Heat oil in a large skillet over medium heat. Fry chicken until golden brown, about 3-4 minutes per side.
- 7 Preheat oven to 425°F.
- 8 Spread ½ cup marinara in a 9x13 baking dish. Arrange chicken in dish.
- 9 Top each piece with remaining marinara, mozzarella, and remaining Parmesan.
- 10 Bake for 15-20 minutes until cheese is melted and chicken reaches 165°F.
- 11 Garnish with fresh basil before serving.

Notes:

For extra crispy chicken, don't use too much sauce on top. You can serve additional warm marinara on the side. This recipe pairs perfectly with spaghetti or a side salad.