



Chicken Parmesan

Serves 4

- 4 skinless, boneless, chicken breasts (about 1 1/2 pounds)
- 1/2 cup all-purpose flour
- 2 large eggs, lightly beaten
- 1 tablespoon water
- 1 cup dried bread crumbs
- 1 (8-ounce) ball fresh buffalo mozzarella, water drained
- Freshly grated Parmesan
- Fresh basil leaves, snipped

Preheat oven to 450 degrees.

Pound the chicken breasts with a flat meat mallet, until they are about 1/2-inch thick. Put the flour on a plate and season with a fair amount of salt and pepper; mix with a fork to distribute evenly. In a wide bowl, combine the eggs and water, beat until frothy.

Put the bread crumbs on a plate, season with salt and pepper and parmesan cheese.

Lightly dredge both sides of the chicken cutlets in the seasoned flour, and then dip them in the egg wash to coat completely, letting the excess drip off, then dredge in the bread crumbs.

Heat 3 tablespoons of olive oil over medium-high. When the oil is nice and hot, add the cutlets and fry for 4 minutes on each side until golden and crusty, turning once.

Ladle sauce over the chicken and sprinkle with mozzarella, Parmesan, and basil.

Bake the Chicken Parmesan for 15 minutes or until the cheese is bubbly. Serve hot with spaghetti.