

# Chicken Parmesan



PREPARATION TIME  
15 minutes



COOKING TIME  
20 minutes



PERFECT PARTNER  
fettuccine



The finest and most expensive Parmesan cheese comes from Italy. For a much less expensive, but equally tasty version, try the one made in Argentina, available in most grocery stores.

## SHOPPING LIST

- chicken
- tomato sauce
- Parmesan cheese
- mozzarella cheese

## ON HAND

- bread crumbs
- margarine
- egg
- basil
- garlic powder

## INGREDIENTS

- 1/2 cup seasoned bread crumbs
- 3 tablespoons Parmesan cheese, divided
- 4 skinless, boneless chicken breasts, pounded to 1/2-inch thickness (4 ounces each)
- 1 egg, beaten
- 2 tablespoons margarine
- 1 (15-ounce) can tomato sauce
- 1/4 teaspoon dried basil
- 1/8 teaspoon garlic powder
- 1/2 cup shredded mozzarella cheese

SERVES 4

**COOK'IN**  
*Express*

• Have leftover Chicken Parmesan? Then save it for next day's super-quick dinner. Just cube chicken, reheat and toss with pasta and spaghetti sauce.

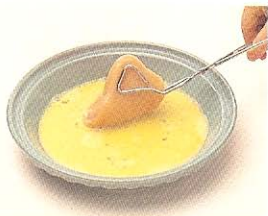
## Make Ahead

Mix the bread crumbs and cheese together and store in the refrigerator in a sealed plastic bag up to a day ahead.

## VARIATION

For a spicier flavor, substitute prepared spaghetti sauce for the tomato sauce.

**1** Preheat oven to 350°F. Mix crumbs with 1 tablespoon Parmesan in shallow dish. Dip chicken into beaten egg. Roll in crumb mixture to coat.



**2** Melt butter in a large skillet over medium heat; add chicken. Cook, turning once, about 5 minutes. Place in a lightly greased baking dish.

**3** Add tomato sauce, basil and garlic powder to skillet; mix well with pan drippings. Simmer for about 5 minutes or until slightly thickened.



**4** Spoon sauce over chicken. Sprinkle with mozzarella and remaining Parmesan. Bake for 20 minutes.