



Chicken Parmigiana

Culinary Love Recipe

Ingredients

- 500g chicken breast
- plain flour
- eggs
- breadcrumbs
- red pasta sauce
- grated cheddar cheese
- mixed herbs

Method

1. Slice chicken breast into thin pieces, should be able to make 3 schnitzels from 1 breast.
2. Coat chicken piece in a light layer of flour, then dip in eggs and then breadcrumbs, to crumb chicken.
3. In a little butter, fry crumbed schnitzel in a fry pan, taking care not to burn or remove the crumbing layers.
4. Once chicken is cooked, place it on an oven tray with baking paper.
5. Generously spoon pasta sauce on chicken, so it covers the top.
6. Top with grated cheese and mixed herbs.
7. Place tray in the oven for 15 - 20 minutes, or until cheese golden brown.
8. Serve hot.

