



Chicken Parmesan



Ingredients

Chicken breast (6 lbs)

Milk (2 cups)

Eggs (3)

Flour

Breadcrumbs (6 cups)

Rosemary (1 ½ tbsp)

Pancetta (1 lb)

Mozzarella cheese

Parmesan cheese

Almonds (1 cup-roasted)

Butter (1 stick)

Olive oil (1/3 cup)

How to Prepare

First, take chicken and tenderize it. Next, take almonds and put them in the oven at 450 for 10 minutes. Secondly, you want to cook the pancetta. Then, in a bowl pour in the breadcrumbs. In a separate bowl, add in milk and mixed eggs. In a third bowl, pour in flour. Remove almonds from oven as well as the pancetta off the stove. Take the almonds, pancetta and rosemary and mix all in a food processor for a few pulses. Then, add them to the breadcrumbs. Put butter in frying pan with olive oil. Next, drudge the chicken in flour, milk and egg mixture, and then in the breadcrumbs. Then, put the chicken into the hot oil and cook them about 3 minutes on each side. Set aside to drain a little, and then put in a baking dish to go in the oven. Before they go into the oven, evenly spread cheeses over the top. Bake for about 6-7 minutes. Take out and serve over pasta sauce. Enjoy!

Bon Appétit!