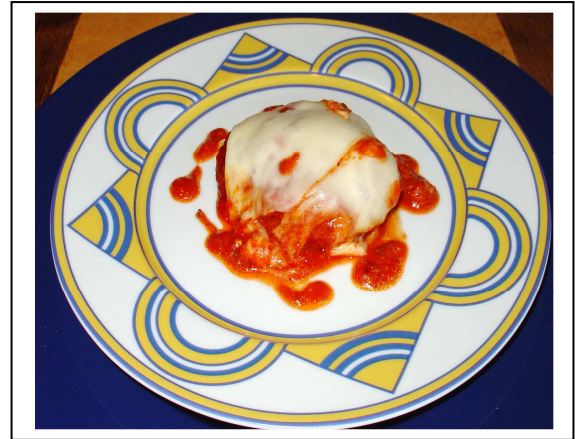


## **Chicken Parmesan**



### *Trisha's Dishes*

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My aunt taught me how to make this recipe many years ago. I have fixed it for two and as many as ten. You can prepare the chicken the day before serving, then assemble and bake the day of serving.

**Servings:** 8

**Prep Time:** 30 minutes

**Bake Time:** 20 minutes @ 450 degrees, then @ 350 to melt cheese

#### **Ingredients:**

- 8 boneless/skinless chicken breasts
- 2 eggs
- 2/3 cup bread crumbs
- 1/3 cup parmesan cheese
- Spaghetti sauce
- 8 slices of mozzarella cheese

**Tip:** I like my chicken crispy so to keep the bottom of the breaded chicken from getting soggy I place a slice of raw potato under each piece of chicken while baking. Remember to toss the potato prior to serving.

**Note:** If you have leftovers freeze individually in pieces of foil. They are great to have on hand when you need a quick meal.

#### **Instructions:**

1. Slightly pound chicken breasts to make then flat.
2. Beat eggs and add a little water.
3. Mix together bread crumbs and parmesan cheese.
4. Have ready hot frying pan with a small amount of oil.
5. Dip chicken breasts in beaten eggs, coat both sides with bread crumb/cheese mixture and brown on each side for 3 minutes, and drain on rack.
6. Slightly cover the bottom of a shallow baking dish with spaghetti sauce.
7. Arrange browned chicken in dish.
8. Pour remaining sauce evenly over the chicken.
9. Bake as directed.

**To Serve:** Lower oven temperature to 350 degrees. Place a slice of cheese on each piece of chicken. Cook until cheese is melted. Serve straight from the oven.