

Sal & Judy's Chicken Parmesan

Ingredients

1 Jar Sal & Judy's Original Pasta Sauce
4 Chicken Breast
4 slices Provolone Cheese
1/4 cup Flour

Eggwash:
3 eggs
1/4 cup Half and Half

Breading Mixture:
2 cups plain Breadcrumbs
1/2 cup Panko
2 tablespoons Sal & Judy's Italian Seasoning
1/2 cup Parmesan Cheese

Directions

1. Pound chicken breast thin. Dust with flour. Dip into egg wash then coat with bread crumb mixture. Heat oil in skillet on stove top on medium high (grapeseed or olive oil blend.) Fry chicken flipping once until golden brown.
2. Heat Sal & Judy's Pasta Sauce. Place chicken in baking dish, top with sauce and provolone cheese. Bake at 400 degrees F until cheese is melted. Remove from oven and serve.
(Serves 4)



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