

# Chicken Parmesan

Serves 6-8 (12 pieces)

This version of chicken parmesan uses panko breadcrumbs and a thick layer of cheese that is browned under a broiler and served with a fresh marinara sauce and fresh basil. You may wait to top the chicken with sauce until just before serving. See Marinara recipe. After frying, the chicken may be held in a warming drawer or low oven and then brown the cheese under a broiler just before serving.



## Ingredients:

- 3 large boneless chicken breasts
- 1/2 tsp. kosher salt
- 3 Tbsp. flour
- 3 large eggs
- 3 oz. grated parmesan cheese
- 4 oz. grated Swiss cheese (1 cup)
- 2 stems of Basil (2 Tbsp. chopped)
- 2 cups panko breadcrumbs
- 1 tsp. garlic powder
- 1/2 tsp. dried oregano
- 1/2 tsp. black pepper
- 1/3 cup vegetable oil
- 4 oz. shredded whole milk Mozzarella cheese

## Equipment:

- Food processor
- Tongs
- Large skillet
- Rimmed baking sheet
- Aluminum foil or silicon pad

## Chicken Parmesan:

☑	Directions	Time (min)
	Chop basil leaves (2 Tbsp.)	1
	Trim fat from chicken, cut to make about 12 half-thickness pieces.	2
	Place one piece of chicken between sheets of wax paper or plastic. Pound thicker portions with mallet to 1/2" thickness.	1
	Sprinkle with 1/4 tsp. kosher salt and set aside. Repeat.	12
	In a bowl, whisk together 3 Tbsp. flour and 3 eggs	1
	Grate Fontina cheese (1/2 cup).	4
	In a food processor, combine 3/4 cup parmesan, 1 cup panko, 1 tsp. garlic powder, 1/2 tsp. oregano, and 1/4 tsp. black pepper. Transfer to a deep bowl.	4
	Pat chicken dry with paper towel	1
	Using tongs, dip one cutlet in egg. Allow excess to drip off. Transfer to panko mixture and coat. Set aside. Repeat with remaining chicken.	5
	Heat oven or warming drawer to 120 degrees	1
	Line a large, rimmed baking pan with foil or use a silicon pad	1
	Heat 1/3 cup vegetable oil in skillet heat to shimmering	2
	Place four pieces of chicken in oil. Fry to golden brown on the bottom and then flip chicken and brown on other side	2
	Transfer chicken to baking pan and place in warm oven while frying the other 8 pieces. Hold until about ten minutes before serving.	4
	Cover equally with shredded Mozzarella and Swiss cheeses	1
	Turn on broiler to full. Watch carefully while cheese browns.	2
	Remove chicken with browned cheese. Transfer to serving platter	1
	Garnish with chopped basil.	1
	Total	45