

Jill Biden's Famous Parmesan Chicken recipe



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“Food is love,” she says. Her Parmesan Chicken recipe certainly is a delicious labor of love. The dish is a longtime favorite at the family’s Sunday dinners, served with rigatoni and a green salad.

SERVES 12

ACTIVE TIME 45 min.

TOTAL TIME 1 hr. 15 min.

INGREDIENTS

¼ cup extra-virgin olive oil, divided, plus more as needed

1 onion, finely chopped

6 cloves garlic (whole)

6 (14-oz) cans cherry tomatoes, divided

1 bunch fresh basil, roughly chopped

Salt and black pepper, to taste

3 large eggs

¼ cup milk

3 cups seasoned Italian breadcrumbs

1½ cups grated Parmesan cheese, divided

4 cups grated mozzarella cheese, divided

5 lb skinless, boneless chicken breast halves, pounded or cut ¼-inch thick

DIRECTIONS

Preheat oven to 350°F.

In a large pot over medium, heat 2 Tbsp oil. Add onion and garlic; cook 5 minutes. Add 2 cans tomatoes. Strain remaining 4 cans; add to pot, using a wooden spoon to break up some of tomatoes. Simmer 20 minutes. Turn off heat, discard garlic and stir in basil. Season to taste with salt and pepper.

In a shallow bowl, whisk eggs and milk. In a large, shallow dish, combine breadcrumbs with ½ cup each Parmesan and mozzarella. Coat chicken in egg mixture; dredge in breadcrumb mixture, turning to coat.

In a large nonstick skillet over medium, heat 2 Tbsp oil over medium heat. Working in batches to avoid overcrowding pan, cook chicken 2½ minutes per side or until golden. Transfer to a paper-towel-lined sheet pan. (Wipe out skillet and add more oil as needed.)

In a 13½-by-10-inch (4-quart) baking dish, layer sauce, chicken and remaining 3½ cups mozzarella, finishing with a layer of sauce. Top evenly with remaining 1 cup Parmesan. Bake 20–25 minutes or until bubbly and cheese is melted.

COOK'S NOTE

Prep Tip: Sandwich the chicken breast halves between two pieces of heavy-duty plastic wrap and pound them to an even thickness with a meat mallet, rolling pin or even a heavy skillet. If chicken breasts are very large, halve them horizontally and then, if needed, pound them to an even thickness.

