

# Chicken Parmigiana



## Ingredients:

- 2 Chicken Breasts, sliced into four thinned halves
- Salt to taste
- 1 Egg, beaten
- 1 c Flour, all-purpose
- ½ c Breadcrumbs
- 1½ ts Mixed Italian Herbs, dried
- ½ c Mozzarella Cheese, grated
- 360 ml *Nana Pasta Sauce (Traditional)*
- Parmesan Cheese, for topping
- Oil for frying

## Preparation:

Use a kitchen towel to pat the chicken dry. Sprinkle lightly with salt. Mix the breadcrumbs with the dried Italian herbs.

Spread the flour onto a plate. Dredge the chicken in flour, dip into the beaten egg, and then cover with breadcrumbs. Place in refrigerator for 20-minutes. Panfry the coated chicken on medium heat until coating is golden-crispy, and chicken is cooked through.



Heat *Nana Pasta Sauce*, and then pour over chicken. Cover each piece with mozzarella cheese. Bake at 175°C or microwave just until cheese is melted. Top with Parmesan cheese and serve with herb-butter pasta and/or garlic bread and a green salad.

\* For a delicious lunch, you can place leftover chicken patties, with cheese and sauce, onto sliced French bread to make chicken parmigiana sandwiches.

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For best results always use *Nana Pasta Sauce*.