

Chicken Parmigianino



- 3 tablespoons olive oil
- 1 cup onion, chopped
- 2 garlic cloves, minced
- 1 28-oz. can crushed tomatoes
- 2 teaspoons sugar
- ½ teaspoon salt
- ¼ teaspoon seasoned pepper
- 4 boneless, skinless chicken breasts, flatten to ¼"
- ¼ cup Italian bread crumbs
- ½ cup plus 2 tablespoons grated parmesan cheese
- 1 egg, beaten
- ¼ cup shredded mozzarella cheese

Cook onions and garlic in 1 tablespoon oil over medium heat for 2 minutes; stir occasionally. Stir in tomatoes, sugar, salt and pepper. Heat to boiling; stir occasionally. Reduce heat; cover and simmer.

In shallow dish, mix bread crumbs and ¼ cup parmesan cheese. Dip chicken into egg and coat with bread crumb mixture. Heat remaining oil in skillet over medium heat; cook chicken for 10 to 15 minutes, turning once, until no longer pink in center. Pour tomato sauce around chicken in skillet. Sprinkle mozzarella cheese over chicken, cover and heat until melted. Top with remaining parmesan cheese just before serving.

Recipe submitted by
Shirley Schultz
Grand Island Furniture Specialist



Chicken Parmigianino



- 3 tablespoons olive oil
- 1 cup onion, chopped
- 2 garlic cloves, minced
- 1 28-oz. can crushed tomatoes
- 2 teaspoons sugar
- ½ teaspoon salt
- ¼ teaspoon seasoned pepper
- 4 boneless, skinless chicken breasts, flatten to ¼"
- ¼ cup Italian bread crumbs
- ½ cup plus 2 tablespoons grated parmesan cheese
- 1 egg, beaten
- ¼ cup shredded mozzarella cheese

Cook onions and garlic in 1 tablespoon oil over medium heat for 2 minutes; stir occasionally. Stir in tomatoes, sugar, salt and pepper. Heat to boiling; stir occasionally. Reduce heat; cover and simmer.

In shallow dish, mix bread crumbs and ¼ cup parmesan cheese. Dip chicken into egg and coat with bread crumb mixture. Heat remaining oil in skillet over medium heat; cook chicken for 10 to 15 minutes, turning once, until no longer pink in center. Pour tomato sauce around chicken in skillet. Sprinkle mozzarella cheese over chicken, cover and heat until melted. Top with remaining parmesan cheese just before serving.

Recipe submitted by
Shirley Schultz
Grand Island Furniture Specialist



Chicken Parmigianino



- 3 tablespoons olive oil
- 1 cup onion, chopped
- 2 garlic cloves, minced
- 1 28-oz. can crushed tomatoes
- 2 teaspoons sugar
- ½ teaspoon salt
- ¼ teaspoon seasoned pepper
- 4 boneless, skinless chicken breasts, flatten to ¼"
- ¼ cup Italian bread crumbs
- ½ cup plus 2 tablespoons grated parmesan cheese
- 1 egg, beaten
- ¼ cup shredded mozzarella cheese

Cook onions and garlic in 1 tablespoon oil over medium heat for 2 minutes; stir occasionally. Stir in tomatoes, sugar, salt and pepper. Heat to boiling; stir occasionally. Reduce heat; cover and simmer.

In shallow dish, mix bread crumbs and ¼ cup parmesan cheese. Dip chicken into egg and coat with bread crumb mixture. Heat remaining oil in skillet over medium heat; cook chicken for 10 to 15 minutes, turning once, until no longer pink in center. Pour tomato sauce around chicken in skillet. Sprinkle mozzarella cheese over chicken, cover and heat until melted. Top with remaining parmesan cheese just before serving.

Recipe submitted by
Shirley Schultz
Grand Island Furniture Specialist



Chicken Parmigianino



- 3 tablespoons olive oil
- 1 cup onion, chopped
- 2 garlic cloves, minced
- 1 28-oz. can crushed tomatoes
- 2 teaspoons sugar
- ½ teaspoon salt
- ¼ teaspoon seasoned pepper
- 4 boneless, skinless chicken breasts, flatten to ¼"
- ¼ cup Italian bread crumbs
- ½ cup plus 2 tablespoons grated parmesan cheese
- 1 egg, beaten
- ¼ cup shredded mozzarella cheese

Cook onions and garlic in 1 tablespoon oil over medium heat for 2 minutes; stir occasionally. Stir in tomatoes, sugar, salt and pepper. Heat to boiling; stir occasionally. Reduce heat; cover and simmer.

In shallow dish, mix bread crumbs and ¼ cup parmesan cheese. Dip chicken into egg and coat with bread crumb mixture. Heat remaining oil in skillet over medium heat; cook chicken for 10 to 15 minutes, turning once, until no longer pink in center. Pour tomato sauce around chicken in skillet. Sprinkle mozzarella cheese over chicken, cover and heat until melted. Top with remaining parmesan cheese just before serving.

Recipe submitted by
Shirley Schultz
Grand Island Furniture Specialist

