

# CHICKEN PARMESAN

**YIELD:** 24 servings

## INGREDIENTS:

Extra virgin olive oil  
Garlic cloves, minced  
Shallots, peeled and chopped  
**Red Gold Crushed Tomatoes**  
Dried oregano  
Fresh parsley, chopped  
Crushed red pepper flakes  
Fresh basil, chopped  
Panko bread crumbs  
Parmesan Cheese  
Flour  
Eggs, beaten to blend  
Chicken breast halves, boneless, skinless  
Mozzarella cheese, shredded

## AMOUNT (WT.):

1 cup  
16 each  
12 each  
1-#10 can (105 oz)  
2 ½ Tablespoons  
¾ cup  
1 teaspoon  
2 cups  
3 cups  
1 cup  
4 cups  
8 eggs  
24 each  
3 cups

## METHOD OF PREPARATION:

1. Heat oven to 425°F
2. In large saucepan heat 1/2 cup olive oil over medium heat.
3. Add garlic and shallots; sauté until tender.
4. Add crushed tomatoes, parsley, oregano and crushed red pepper. Simmer until sauce thickens, about 10 minutes.
5. Mix in basil and season with salt and black pepper.
6. Combine breadcrumbs and Parmesan cheese in large bowl.
7. Place flour and eggs in separate shallow bowls.
8. Coat the chicken with flour, then eggs, then breadcrumb mixture, patting to adhere.
9. Heat remaining 1/2 cup of olive oil in large nonstick skillet over medium-high heat.
10. Working in batches, add chicken and sauté until golden brown, about 4 minutes per side.
11. Place chicken on a wire rack on a large sheet tray
12. Spoon ¼ cup of sauce over each chicken breast. Sprinkle with mozzarella cheese.
13. Place chicken in the oven until internal temperature has reach 165°F, approximately 8-10 minutes.
14. Garnish with fresh basil leaves

