

## Chicken Parmesan with Pomodoro Sauce

Serves 4

### Ingredients

- 4 skinless, boneless, chicken breasts (about 1½ pounds)
- ½ cup all-purpose flour
- 2 large eggs, lightly beaten
- 1 cup dried bread crumbs
- 2 tbs olive oil
- 1 (8-ounce) ball fresh buffalo mozzarella, water drained and sliced into 4 pieces
- ½ cup freshly grated Parmesan Reggiano
- 1 24 oz. jar of Terlato Kitchen Pomodoro Sauce
- 1 lb spaghetti pasta
- ½ tbs chopped Italian Parsley, for garnish
- Salt and pepper

### Preparation

1. Preheat oven to 450°
2. Place the chicken breasts between two pieces of plastic wrap and pound with a meat mallet until about 1/3 inch thick. Season with salt and pepper and set aside.
3. Using shallow plates or pie tins, place the flour in one, the eggs in one, and the bread crumbs mixed with half of the parmesan in another.
4. Dredge the seasoned chicken first in the flour, followed by the eggs and finally the bread crumb mixture.
5. In a medium sauté pan heat the olive oil over medium high heat. Working in batches, gently cook the chicken on both sides until golden brown and set aside.
6. Heat the Terlato Kitchen Pomodoro in a large sauté pan. Place crisp chicken breast in the tomato sauce. Place a slice of the mozzarella on each piece of chicken and bake in the oven for 15-20 minutes.
7. Meanwhile, cook the pasta in salted water until al dente and drain.
8. On a serving platter or individual plates, place pasta first followed by sauce and chicken breast. Garnish with parsley, parmesan and serve.

