

Complete Guide To Making Homemade Chicken Parmesan



Are you craving a classic Italian dish that will satisfy your taste buds and leave you feeling incredibly content? Look no further than homemade chicken parmesan! This mouthwatering dish consists of breaded and fried chicken cutlets, topped with marinara sauce, melted cheese, and served over a bed of spaghetti.

It's pure comfort food that is surprisingly easy to make in the comfort of your own kitchen.

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 cup bread crumbs
- 1/2 cup grated Parmesan cheese
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 eggs, beaten
- 1 cup marinara sauce
- 1 cup shredded mozzarella cheese
- Spaghetti and garlic bread, for serving

Instructions:

1. Preheat your oven to 375°F (190°C) and lightly grease a baking dish.
2. In a shallow dish, combine the bread crumbs, Parmesan cheese, dried oregano, dried basil, garlic powder, salt, and black pepper.
3. Dip the chicken breasts into the beaten eggs, lightly coating both sides.

4. Press each chicken breast into the bread crumb mixture, ensuring an even coating.
5. In a large skillet, heat oil over medium-high heat. Cook the breaded chicken breasts until golden brown on both sides, around 5 minutes per side.
6. Transfer the cooked chicken breasts to the greased baking dish and top each breast with marinara sauce and shredded mozzarella cheese.
7. Bake in the preheated oven for about 20 minutes or until the chicken is cooked through and the cheese is bubbly and golden.
8. While the chicken is baking, cook the spaghetti according to package instructions.
9. Serve the chicken parmesan over the cooked spaghetti, alongside some delicious garlic bread, and enjoy!

Tips and Variations:

If you want to add some extra flavor to your chicken parmesan, here are a few tips and variations to consider:



The Chicken Parmesan Handbook: A Complete Guide to Making Homemade Chicken Parmesan

by Christine Pittman ([Print Replica] Kindle Edition)

★★★★☆ 4.2 out of 5

Language : English

File size : 15096 KB

Print length : 56 pages

Lending : Enabled

Screen Reader : Supported



- Try using panko bread crumbs instead of regular bread crumbs for extra crispiness.
- Mix some grated Parmesan cheese into the marinara sauce for added richness.
- Feel free to top the chicken with additional ingredients, such as sliced pepperoni, sautéed onions, or fresh basil leaves.
- Experiment with different types of cheese, like provolone or fontina, for a unique twist on this classic dish.

Homemade chicken parmesan is a versatile and fantastic dish that is perfect for a cozy family dinner, a gathering with friends, or even a romantic date night. Not only does it taste delicious, but it also fills your kitchen with an irresistible aroma that will make your mouth water from the moment you start cooking it.

So, why not gather the necessary ingredients, put on your apron, and follow our step-by-step guide to creating the ultimate homemade chicken parmesan? It's a culinary adventure that will leave you with a satisfying and memorable meal.

Buon appetito!



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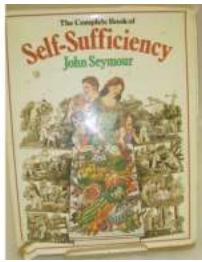
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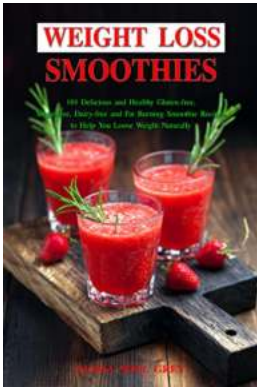


Chicken parmesan lovers, this is the PERFECT book for you! The Chicken Parmesan Handbook is the comprehensive guide to all things chicken parmesan. You'll get a breakdown of how to create the ultimate chicken parmesan from scratch, including step-by-step instructions to make and cook breaded chicken cutlets to perfection, and how to create an amazing tomato sauce from scratch. Then, you'll find detailed recipes for different twists on chicken parmesan. Need a healthier chicken parm recipe? It's there. Want to make yours in the slow cooker? Got it. Forgot to thaw your frozen chicken? No problem, we got you covered!



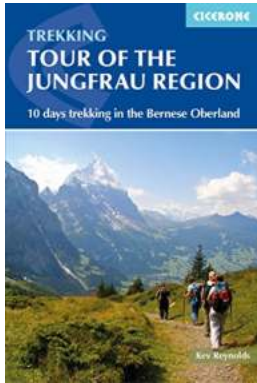
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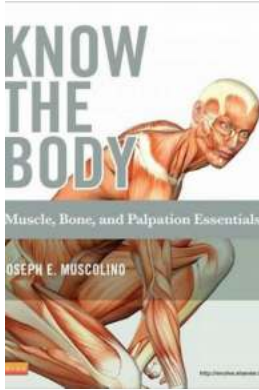
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