

Chicken Parmesan by Lynn's Recipes



This is my version of Chicken Parmesan. It is a simple, delicious dish, that is very easy to make. You can use your homemade tomato sauce or jarred sauce.

Ingredients:

- 4-6 chicken cutlets
- All purpose flour, about 1 cup or according to how many chicken cutlets you use
- Salt
- Pepper
- 2-3 eggs
- 2 Tablespoons water
- Italian bread crumbs, about 1-2 cups
- 48 ounces tomato sauce, either homemade or jarred
- 6 ounces sliced mozzarella cheese
- Freshly grated Parmesan cheese
- Olive Oil
- Spaghetti, cooked according to package directions

Dredge chicken cutlets in flour, then egg, then Italian bread crumbs. Heat olive oil in a sauté pan and then brown cutlets on both sides. Spray a 9x13" casserole dish. Place a layer of the tomato sauce in the bottom of the casserole dish. Place the chicken cutlets over the tomato sauce and cover with more sauce. Place the mozzarella cheese evenly over the cutlets and sprinkle with Parmesan cheese. Bake for about 30 minutes in a preheated 350° oven.

Cook spaghetti according to package directions. Heat the leftover tomato sauce and serve over

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the spaghetti with a cutlet. Sprinkle with more Parmesan cheese, if desired.

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