**Chicken Parmigiana**

### **Ingredients**

* 3 chicken breasts or cutlets, sliced in half into 6 cuts
* 1/2 cup [all-purpose flour](https://amzn.to/2VzPh19)
* 3 eggs, whisked
* 1/3 cup [olive oil](https://amzn.to/3OIF2lw)
* 1 1/2 cups bread crumbs
* 1/2 cup parmesan cheese, shredded
* 1/2 tsp (each) salt & pepper
* 2 tsp Italian herb blend
* 1 tsp [garlic powder](https://amzn.to/2LIjskr)
* 6 slices Mozzarella
* 1 1/2 cups [marinara sauce](https://asimplepalate.com/blog/san-marzano-tomato-sauce/)
* 1/3 cup parmesan cheese, shredded
* 2 tbsp [fresh basil, chopped](https://amzn.to/2Y2ezru)

### **Instructions**

1. Preheat oven to 220 degrees
2. Tenderize chicken: place chicken cutlets/breasts in a ziplock bag, and firmly pound with a rolling pin or smooth side of a meat hammer (chicken thickness should be 1/2 inch).
3. Breadcrumbs: In a shallow dish, mix all of the breadcrumb ingredients together.
4. Assembly line: Set up a line of shallow bowls/dishes with flour, whisked eggs, and breadcrumbs.
5. Bread the chicken: First, coat the chicken in flour on both sides. Then, transfer to whisked eggs, and dip both sides. Last, lay both sides of the chicken in bread crumbs. Evenly coat and pack breadcrumbs lightly with your hand.
6. Brown the chicken: Heat 3 tablespoons of oil at a time in a pan on LOW to MEDIUM heat. Brown chicken for 2 minutes on both sides.
7. Layer and bake: arrange browned chicken in a large baking dish or pan. Layer first with mozzarella slices then tomato sauce over top. Bake uncovered in the oven for 14 minutes – remove from oven then sprinkle with shredded parmesan cheese. Place pan back in the oven and put on HIGH for 1 minute until cheese is melted and browned.