**Chicken Parmesan**

1 chicken breast, butterflied and pounded to ¼” thickness

½ cup seasoned bread crumbs

2 eggs, beaten

½ cup flour

1 cup vegetable oil (for frying)

½ cup mozzarella cheese

2 tbsp. grated parmesan cheese

Salt and pepper (to taste)

Preheat oven to 400\*F.

Dip chicken in beaten egg, then dredge in flour, dip in egg again, and dredge in breadcrumbs.

Heat oil in frying pan until a pinch of breadcrumbs dropped in begins to sizzle immediately.

Gently place chicken in oil and fry until each side is golden brown. Use tongs to turn chicken pieces to avoid splashing hot oil.

Place chicken pieces on lined baking sheet. Top with sauce and cheeses. Bake for 10-15 minutes, until cheese is melted and bubbling.