

Easy Chicken Parmesan

by Karen Ullo

Makes 4 servings

Ingredients

1 lb. spaghetti, prepared according to package directions
4-5 chicken breast portions (not whole breasts)
2 eggs
About $\frac{3}{4}$ cup Italian style breadcrumbs
1 jar Rao's Homemade Sensitive Marinara (or your favorite sauce)
Grated Parmesan cheese
Sliced mozzarella cheese
3-4 Tbs. cooking oil
Chopped fresh basil for garnish (optional)



Directions

- Put the water for pasta on to boil and preheat oven to 400 degrees. Put the oil in a skillet and heat over high to medium-high heat.
- In one flat-bottom dish (like a pie pan), scramble the two eggs. In another, put the breadcrumbs.
- Coat each chicken breast in the egg, then the breadcrumbs, and put it in the pan with the hot oil. Wash your hands after you get them all in. Turn them every 2 minutes or so until both sides are nicely browned, about 8 minutes. Add more oil if necessary so that the breadcrumbs adhere and turn golden. When the outsides are brown, the middles will still be raw.
- Spray a baking dish with cooking spray, then put the chicken breasts in a single layer. On each breast, add a large spoonful of sauce and spread to cover, then add a sprinkling of grated parmesan (about 1 Tbs.) and cover it with one slice of mozzarella. Bake until the mozzarella turns brown, about 12-15 minutes.
- Meanwhile, boil the pasta. After it's drained, add the remainder of the jar of sauce and use tongs to mix it throughout.
- Serve with fresh basil and more grated Parmesan to garnish.
- Enjoy!