



INFAMOUS DAVE'S CHICKEN PARMESAN

THIS RECIPE IS FOR THOSE OF US WHO LIKE A LOT OF TOMATO SAUCE ON OUR CHICKEN PARMESAN. IT CAN BE EASILY DOUBLED FOR DOUBLE THE PLEASURE.

- SAUCE

- 2 tbsp olive oil extra virgin
- 1/2 cup onion diced
- 2 cloves garlic minced
- 1/2 tsp basil leaves
- 1 28 oz can whole peeled tomatoes coarsely crushed by hand

- CHICKEN

- 4 boneless, skinless chicken breast halves pounded to 1/2 inch thickness
- 2 cups fresh breadcrumbs (I use Panko)
- 2 eggs large
- 1 cup all purpose flour
- 1/4 cup olive oil extra virgin
- 8 oz fresh mozzarella sliced
- 1/2 cup Parmesan cheese grated
- 1/2 cup Pecorino Romano cheese (optional)

- 1 SAUCE:** Saute onion and garlic in olive oil until onion begins to soften. Add thyme and tomatoes. Reduce heat and simmer, uncovered, for 30 minutes. Bring mixture to a boil.
- 2 CHICKEN:** Preheat oven to 350 degrees. Spread breadcrumbs on a plate and the flour on another plate.
- 3** Whisk eggs in a medium bowl. Heat the olive oil in a 12 inch oven proof skillet. Coat both sides of the chicken breasts in the flour, then the eggs and then the breadcrumbs.
- 4** Saute the chicken in the olive oil until brown, about 3 minutes per side.
- 5** Pour tomato sauce over the chicken and arrange the fresh mozzarella over all and sprinkle the Parmesan and Pecorino Romano if using. Bake until mozzarella cheese is melted, about 20 minutes.