

PJN Chicken Parm (Parmesan)

Ingredients:

For Chicken Parm:

4 large boneless Chicken Breast

1 Egg

1 Cup Seasoned Italian Bread Crumbs (or use GF seasoned Bread Crumbs)

1/2 Cup Grated Parmesan Cheese

Salt

Pepper

1/2 - 3/4 Cup of Marinara sauce or Tomato Sauce of your liking

4 slices of Mozzarella

Olive Oil for Sautéing

For Noodles:

1 Package of Papa's Juicy Noodles

1 Tables. Butter

1 Tables. Olive Oil

1/4 Cup grated Parmesan Cheese

Bring a pot of water to boil to cook pasta.

- 1. Slice Chicken Breasts horizontally in half. Place on a plate, salt and pepper both sides.**
- 2. Place 1 Cup Seasoned Bread Crumbs and 1/2 cup grated Parmesan Cheese on a plate and mix together.**
- 3. In another wide bowl, beat the egg.**
- 4. Heat a 10" skillet with Olive oil, enough to cover the whole bottom of the skillet over medium heat.**
- 5. Place, one at a time, the chicken breast into the egg to coat; then place breast on the plate with the bread crumb mixture. Coat both sides. Place in the heated skillet.**
- 6. Working quickly, finish dipping and coating the remaining chicken breasts.**
Sauté until crispy and brown on one side, flip and continue cooking this side until brown. Remove to paper towel.
- 7. Spray with cooking spray a 9"x 9" over proof baking dish. Place sautéed chicken breasts in baking dish. Top with a couple of tablespoons of Marinara Sauce. 8. Place Mozzarella slices on top of the Marinara.**
- 9. Place under broiler for 1-2 minutes to melt and brown the mozzarella cheese.**
- 10. Drop the noodles from the Papa's Juicy Noodles into the boiling water. Cook 2-3 minutes. Drain just enough water from the pot leaving the noodles covered in liquid.**
- 11. Add the butter, Olive Oil, and Seasoning Packet. Stir well. Add Parmesan Cheese and stir.**

Serves 4