

Chicken Parmesan with Vodka Sauce

By Erin Hungsberg

Crispy, golden-brown chicken is paired with homemade vodka sauce in this delightful twist on the classic Chicken Parmesan. Enjoy it with fresh pasta for a gourmet Italian meal at home!

Yield: 4 servings

Prep Time: 20 mins

Cook Time: 35 mins

Ingredients:

Vodka Sauce

- 1 shallot, diced
- 1 tablespoon butter
- 1/4 tablespoon salt
- 1/2 cup vodka
- 2 cups of Erin's Homemade Marinara (or high-quality jarred marinara sauce)
- 1/2 cup heavy cream
- 1/2 cup fresh grated Parmigiano Reggiano

Chicken Parmesan

- 2 large chicken breasts
- Salt and pepper, to taste
- 1/2 cup Caputo "00" Chef's Flour
- 1 cup panko breadcrumbs
- 3/4 cup freshly grated Parmigiano Reggiano, divided
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 2 eggs
- 1/2 cup Olitalia Frienn Frying Oil
- 1 cup shredded mozzarella cheese



Instructions:

Vodka Sauce:

1. In a saucepan over medium heat, saute the shallot in butter until it starts to caramelize.
2. Deglaze the pan with vodka and reduce by half.
3. Add Erin's Homemade Marinara and bring to a simmer. Whisk in the cream.
4. Turn off the heat and whisk in the Parmigiano Reggiano.

Chicken Parmesan:

1. Preheat the oven to 425F.
2. Trim the chicken breasts and cut them in half horizontally so you have 4 chicken cutlets. Pat dry and season with salt and pepper.
3. Pour the Caputo "00" Chef's Flour into a shallow bowl. In another shallow bowl, add the eggs and

beat them with 1 tablespoon of water. In a third shallow bowl, combine panko breadcrumbs, 1/2 cup Parmigiano Reggiano, garlic powder, and Italian seasoning.

4. Dip each chicken cutlet into the flour, shaking off any excess, then into the egg, and finally into the breadcrumb mixture, pressing the breadcrumbs onto each side.
5. Heat Olitalia Frienn in a large skillet over medium-high heat. Once the oil is hot, add the chicken and fry for approximately 4 minutes on each side until golden brown. Remove the chicken cutlets from the oil and let them drain on a plate lined with paper towels.
6. Transfer the chicken to a baking dish. Top each chicken cutlet with 2 tablespoons vodka sauce, then sprinkle shredded mozzarella cheese and the remaining Parmigiano Reggiano on top.
7. Bake for 15 minutes or until the cheese is melted.
8. Serve with homemade pasta covered in vodka sauce, garnish with shredded mozzarella and Parmigiano Reggiano, and enjoy!