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Recipe pseudo code

Start

in a medium pot over medium heat oil

add onion and garlic and stir to combine

while onion != softened, translucent and fragnant then

      cover and cook for 10 minutes

      stir occasionaly

stir in tomatoes and basil

reduce heat to medium low

while mixture is not thickened and the flavours have not melded then

      simmer while stirring occasionaly

season with salt and pepper discard basil

if marinara == good tasting then

      in a shallow nowl combine panko, garlic and 1 cup of parmesan

      in another shallow bowl pour flour

      in another shallow bowl beat eggs with 1 tbsp water

      wash multiple chicken breast filets and pat them dry

      season chicken breasts with salt and pepper

      dip one chicken breast into flpur shaking off excess

      then further dip into egg

      then further into panko mixture

      press gently to adhere the mixture onto the chicken breast

      in one bowl mix remaining parmesan with mozarella

      heat broiler

      in a large heavy pot add oil

      while deep fry or instant read thermometer != 350 degrees then

            over medium heat, heat oil in the pan

      set wire rack in a baking sheet

      while all chicken breast are not golden brown then

            working with one chicken breast filet at a time

            fry chicken until one side is golden brown

            flip and continue while other side is golden brown

      transfer chicken breasts over wired rack

      spoon some marinara over chicken

      sprinkle some parmesan and mozarella mixture

      while parmessan and mozarella mixture over chicken is not melted with brown spots forming over them then

            broil chicken

      divide chicken among plates

      top with basil

      serve with remaining marinara on the side

      enjoy

else

    start again

End