

Appetizer

- n. A food or drink served usually before a meal to stimulate the appetite.

Breakfast

- n. The first meal of the day, usually eaten in the morning.

Dessert

- n. A usually sweet course or dish, as of fruit, ice cream, or pastry, served at the end of a meal.
- n. Fresh fruit, nuts, or sweetmeats served after the sweet course of a dinner.

Drink

- n. Any liquid that is swallowed to quench thirst, for nourishment, etc.
- n. Liquor; alcohol.

Parmesan Chicken

Property Value

Approximate Cost \$4.49

Servings 4

Preparation Time 15 minutes

Cook Time 15 minutes

Total Time 30 minutes

Tools

- Medium skillet
- Spatula
- Pot
- Pasta spoon
- Strainer

Ingredients

- 1.5 lb. Boneless, skinless chicken breast
- Salt & pepper
- 0.5 cup parmesan cheese
- 0.25 cup vegetable oil
- 1 tsp. basil
- 1 tsp. oregano
- 1, 25 oz. jar tomato sauce

- 1, 16 oz. box pasta noodles

Instructions

1. Cut chicken breast into ~1 by 1 inch chunks.
2. Pour oil into skillet, set stove to medium-high, and add chicken breast.
3. Fill pot about 2/3 full with water, bring water to a boil, then add pasta noodles.
4. Add basil, oregano, salt, and pepper to chicken.
5. When chicken is thoroughly cooked all the way through (cut some pieces open to check), remove from stove.
6. When pasta is thoroughly cooked after about 8-10 minutes, remove from stove, drain water and add tomato sauce.
7. Combine chicken and pasta, add parmesan cheese.

Gallery



Entree

- n. The main dish of a meal.
- n. A dish served in formal dining immediately before the main course or between two principal courses.

Side

- n. A dish served as an accompaniment to the main course.

Snack

- n. A hurried or light meal.
- n. Food eaten between meals.