

Skillet Chicken Parmesan

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WHY THIS RECIPE WORKS: We love all the classic flavors of chicken parmesan, but we wanted our Skillet Chicken Parmesan recipe to keep the breading crisp as well. First we browned boneless, skinless chicken breasts, then we simmered them in the sauce so they absorbed its flavor. Rather than breading our chicken, we add seasoned toasted bread crumbs just before serving. Finally, replacing much of the classic mozzarella with provolone gave our Skillet Chicken Parmesan a far richer flavor.

Serves 4

To make fresh bread crumbs, grind 2 to 3 slices hearty white sandwich bread in the food processor.

INGREDIENTS

- 1 1/2** cups fresh bread crumbs
- 3** tablespoons olive oil
- 1 1/4** cups grated Parmesan cheese
- 1/4** cup chopped fresh basil
- 2** cloves garlic, minced
- 1** (28-ounce) can crushed tomatoes
- Salt and pepper
- 1/2** cup all-purpose flour
- 4** boneless, skinless chicken breasts (1 1/2 pounds), halved horizontally
- 3** tablespoons vegetable oil
- 3/4** cup shredded mozzarella cheese
- 3/4** cup shredded provolone cheese

INSTRUCTIONS

- 1.** Toast bread crumbs in large nonstick skillet over medium-high heat until browned, about 5 minutes. Transfer to bowl. Toss with 1 tablespoon olive oil, 1/4 cup Parmesan, and half of basil. In separate bowl, combine remaining olive oil, 1/4 cup Parmesan, remaining basil, garlic, tomatoes, and salt and pepper to taste.
- 2.** Place flour in dish. Season chicken with salt and pepper and coat with flour. Heat 2 tablespoons vegetable oil in now-empty skillet over medium-high heat until shimmering. Add 4 cutlets and cook until golden brown on both sides, about 5 minutes total. Transfer to plate and repeat with remaining cutlets and vegetable oil.
- 3.** Reduce heat to medium-low and add tomato mixture to empty skillet. Return cutlets to pan in even layer, pressing down to cover with sauce. Sprinkle mozzarella, provolone, and remaining Parmesan over chicken. Cover with lid and cook until cheese is melted, about 5 minutes. Sprinkle with bread crumb mixture and serve.

EASIER CHICKEN CUTLETS

MAKING CUTLETS

To cut, use the palm of your hand to hold the chicken breast in place, keeping your fingers straight and parallel to the breast. Using a sharp chef's knife, start at the thickest part of the breast and slice it in half horizontally, producing two even cutlets.



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