

Chicken Parmesan

#cooking/recipe

#2019/January#

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Ingredients

- 1 (16 ounce) mozzarella cheese log
- 1 tbsp fresh oregano
- 1 tbsp dried basil
- 1 tsp red pepper flakes
- 1/2 cup fine almond flour
- 1/2 cup grated parmesan cheese
- 1 egg, beaten
- 2 large chicken breasts, split in half lengthways
- 1/2 cup olive oil, divided
- 1 tbsp kosher salt
- 1 tsp crushed black pepper
- 2 cups marinara
- 2 campari or other tomatoes, sliced

Optional garnish: Fresh oregano, basil and cracked black pepper

Process

Preheat oven to Broil. Season BelGioioso Fresh Mozzarella with oregano, basil and red pepper flakes and drizzle with 1/4 cup olive oil. Set aside to marinate.

In a shallow bowl, whisk almond flour and BelGioioso Grated Parmesan with a fork to combine. Season chicken on both sides with salt and pepper, then dip in egg mixture followed by a dredge in almond flour cheese mixture.

Heat a large ovenproof skillet to medium-high and add remaining olive oil. Shallow fry the chicken cutlets fry for 2-3 minutes per side and remove chicken. Add marinara to skillet and place the chicken on top, followed by the marinated BelGioioso Fresh Mozzarella slices.

Broil for 5 minutes in the oven until the cheese is melted and bubbling and chicken

registers 165°F when using a thermometer. Remove skillet from oven and top with fresh tomato slices, followed by fresh oregano and cracked pepper. Serve immediately.

Olivia's Notes**

Get shredded mozzarella, not a log.

Don't marinate the mozzarella, add the spices to the breading.