**PANKO CLASSIC CHICKEN PARMESAN**

Panko adds a delicious crunch to this **SERVED ON TOP OF SPAGHETTI** classic chicken Parmesan.

**INGREDIENTS:**

1. Skinless chicken breasts, cut in half
2. Kosher or sea salt, to taste
3. Fresh ground black pepper, to taste
4. 2 large eggs
5. 1 cup panko
6. 1/2 cup grated Parmigiano-Reggiano
7. Oil, for frying
8. 2 cups tomato sauce, heated
9. 1 cup grated mozzarella cheese
10. Chopped Italian parsley, for garnish
11. Cooked spaghetti according to package instructions

**DIRECTIONS:**

1. Rinse the chicken and pat dry. Cut or pound the chicken breasts into 1/2-inch-thick pieces. Season with salt and pepper and set aside.
2. In large bowl, beat eggs and set aside. In another large bowl, mix together the panko and Parmigiano-Reggiano.
3. Coat the chicken in egg and then dredge it in the panko/cheese mixture. Shake off any excess and set the coated pieces aside. Repeat with the remaining chicken.
4. Heat 1/4 inch of oil in a large skillet over medium-high heat. After the oil is hot, add the chicken. Cook for 5 to 7 minutes, turning once, until the chicken is golden and cooked through.
5. To serve, top the cooked chicken with hot tomato sauce, mozzarella cheese and garnish with parsley on top of spaghetti.
6. Serve on top of a small mound of spaghetti