

CHICKEN PARMESAN

Featuring Picasso's Gourmet Arrabiata Pasta Sauce

Picasso's Signature Blend Spicy Marinara Sauce

Ingredients –

Chicken Parmesan

5 oz. boneless, skinless chicken breast
1 cup bread crumbs
2 eggs (beaten)
½ cup all purpose flour

Ingredients – Sauce

1 jar Picasso's Gourmet Arrabiata Pasta Sauce

Ingredients – Garnish

1 cup Shredded Parmesan cheese
¼ cup freshly chopped parsley

Method:

Clean Chicken breasts and pound thin with a meat cleaver. Dredge chicken breasts in flour. Dip flour covered chicken breasts in beaten eggs and then evenly coat with bread crumbs. Heat vegetable oil in frying pan and shallow fry them until golden brown. Make sure the internal temperature of the chicken reaches 165 degrees or is fully cooked.

Assembly:

Place fried chicken parmesan on plate and ladle Picasso's Gourmet Arrabiata Pasta Sauce on top. Sprinkle with shredded Parmesan Cheese and chopped parsley.



Chef Note:

Chicken Parmesan can be baked instead of fried for a low-fat meal. Just follow the method for coating the chicken and instead of frying, spray with a non-stick cooking spray and bake at 375 degrees until internal temperature reaches 165 degrees.

All'arrabiata means "angry style" named as such due to the heat of the peppers. Picasso's Gourmet Arrabiata Pasta Sauce delights and awakens your taste buds with sweet vine ripened tomatoes perfectly blended with all natural ingredients to balance the heat of red peppers and create wonderful overtones for your palette.

Picasso's Gourmet Arrabiata Pasta Sauce

RECIPE CARD

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