



Chicken Parmesan with Pasta

Ingredients

1. 4 boneless, skinless chicken breasts
2. Salt and black pepper, to taste
3. 1 cup all-purpose flour
4. 2 large eggs, beaten
5. 2 cups breadcrumbs
6. 1 cup grated Parmesan cheese
7. 1 cup marinara sauce
8. 1 1/2 cups shredded mozzarella cheese
9. 1 lb cooked pasta (spaghetti, penne, or your favorite type)
10. 2 tablespoons olive oil
11. Fresh basil leaves, for garnish

Serves: 2-4

Instructions

1. Preheat your oven to 375°F (190°C).
2. Season the chicken breasts with salt and black pepper. Coat each chicken breast in flour, dip it into the beaten eggs, and then coat it with a mixture of breadcrumbs and grated Parmesan cheese.
3. In a large skillet, heat the olive oil over medium-high heat. Cook the chicken breasts until golden brown on both sides, about 4-5 minutes per side.
4. Transfer the cooked chicken breasts to a baking dish. Spoon marinara sauce over each chicken breast and sprinkle with shredded mozzarella cheese. Bake in the oven for about 20-25 minutes, or until the cheese is melted and bubbly.
5. While the chicken is baking, cook the pasta according to package instructions. Drain and set aside.
6. Place a serving of pasta on each plate, top with a chicken breast, and garnish with fresh basil leaves. Serve with extra marinara sauce on the side, if desired.

Prep Time: 30 minutes