

Maryanne B. Recipe Page

Chicken Parmesan and Fettuccini Alfredo



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Chicken Parmesan

Ingredients:

1 package boneless skinless chicken breast

1 can of unflavored breadcrumbs

Garlic powder

Grated Parmesan or Romano cheese

Milk

Salt

Pepper

Eggs

Parsley

Oil

Mozzarella

Jar or your own Sauce

Directions: Fillet chicken breast in half. Thin is better. Pour half the can of bread crumbs into a large bowl add garlic powder to taste (I add about 2 tbsp) add cheese again to your desire (I add about 1 cup) add pepper about a 1/2 teaspoon. Mix breadcrumbs well.

In a separate bowl add about 6 eggs beat well add about a 1/2 cup of milk, 1 tbsp parsley and 1 tsp salt mix well. Put aside. Take jar sauce or your sauce and heat on low. Preheat oven to 350 degrees. In a big fry pan add about 3 cups oil and cook on medium heat.

Take one piece of chicken at a time add to egg mixture then to bread crumb mixture and then to oil. Make sure oil is good and hot but don't let it burn. If you get a lot of crumbs from the chicken in oil add more oil. When chicken is browned remove from oil and let sit for a few minutes on a paper towel. In the meantime use large cookie sheet with rim and cover the bottom with sauce be generous. Start adding the cooked chicken to the pan with sauce. You may need 2 pans. When you finished adding the chicken cover

generously with mozzarella then add sauce over the top. Bake until the cheese is completely melted. **DO NOT BROIL!** bake about a ½ hour to 45 minutes.

Serve with fettuccini, or spaghetti

Salad

Garlic Bread



Fettuccini

Ingredients:

1 package of fettuccini

1 quart of half and half

Grated Romano or Parmesan Cheese

Boil up 1pd of Fettuccini, while fettuccini is cooking; in another pot add ¾ of the quart of half and half and warm on low, add grated cheese while whisking. Add at least 2 cups of the cheese. When fettuccini is done to your liking, strain and add the half and half mixture. Stir well; it will thicken if you let it sit for awhile. When serving add more cheese for flavor. If too thick you can add more half and half. Good as a side dish or even the main entrée with salad...

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