



## Ingredients 2 Portions

🖊 = Kotányi Produkte

Chicken breast cutlets

1 packet ◆ Crispy breading mix, garlic

Oil 3 tbsp

30 Grated Parmesan

120 g Mozzarella

250 ml Tomato passata

1 tsp 

♦ Oregano, Crushed 1 tsp

0.5 tsp Sugar

Olive oil

Salt and pepper to taste

Fresh basil (optional, for

serving)

## Chicken Parmigiana

## Preparation

- Preheat the oven to 200 °C. Lightly pound the chicken breasts to an even thickness. Slice the mozzarella.
- Pour 500 ml of cold water into one bowl and the Kotányi coating mix into another. Dip each piece of meat briefly in the water, then immediately coat in the Kotányi breading mix.
- Heat oil in a pan to 170 °C and fry the chicken for 3-4 minutes on each side, or until golden brown. Drain on a strainer to remove excess oil.
- Meanwhile, in a small saucepan, combine the tomato passata, olive oil, garlic, oregano, sugar, salt, and pepper. Simmer the sauce for 10-15 minutes until slightly thickened.
- Arrange the fried chicken in a baking dish. Spoon 1–2 tbsp of the sauce over each piece and top with mozzarella and Parmesan. Bake for 10 minutes, or until the cheese has melted and is slightly golden. Serve with pasta, mashed potatoes, or simply a fresh salad and a bit of basil for freshness.

