

Chicken Parmigiana

20–25 Min

Ingredients 2 Portions

= Kotányi Produkte

4	Chicken breast cutlets (400 g)
1 packet	Crispy breading mix, garlic
3 tbsp	Oil
30	Grated Parmesan
120 g	Mozzarella
250 ml	Tomato passata
1 tsp	Garlic Granules
1 tsp	Oregano, Crushed
0.5 tsp	Sugar
	Olive oil
	Salt and pepper to taste
	Fresh basil (optional, for serving)

Preparation

1. Preheat the oven to 200 °C. Lightly pound the chicken breasts to an even thickness. Slice the mozzarella.
2. 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.
3. 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.
4. 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.
5. 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.