



# RECIPE CARDS

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CHICKEN PARMIGIANA  
WITH TOMATO SUGO  
AND MOZZARELLA



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HOSPITALITY GROUP

# CHICKEN PARMIGIANA WITH TOMATO SUGO AND MOZZARELLA



## KITCHEN TOOLS

- Deep Saute' Pan
- Cutting Board
- 3 Square Pans for breading station
- Spoons and Ladles
- Chef Knife
- Mixing Bowls

# CHICKEN PARMIGIANA WITH TOMATO SUGO AND MOZZARELLA



## For the breaded Chicken

1tbsp Salt

1 tbsp Black Pepper

4ea 8oz Chicken breast cutlet pounded thin. about 1/4th Inch thick

2 ea Eggs ( Placed in a bowl and whisked)

1 cup Flour ( Place in flat bowl)

1 cup Bread Crumb plus 1 cups Ritz crushed crackers (place both in a square oven tray or container)

1 Cup Light Oil for pan frying

1 Cup of Heavy Cream

1.Preheat your Skillet and Oil on medium heat.

2.For breading Chicken. Place the seasoned Chicken in the Flour, then mix the Heavy Cream with the Egg wash and finish in the Bread Crumbs.

3.Add the breaded Chicken to the pan and cook for 2/3 minutes or until golden brown. Flip and repeat.

4. Place on a cooling rack and sprinkle it with Salt.

# CHICKEN PARMIGIANA WITH TOMATO SUGO AND MOZZARELLA



## For the Tomato Sugo

16oz of Crushed Canned Tomatoes

8-10 large Cloves of Garlic

1 bunch of fresh Basil

1lb Fresh Mozzarella Ball

3oz Parmesan Cheese

1/3 Cup Extra Virgin Olive oil

1. In a skillet add 1/2 the cooking Olive Oil and cook the smashed Garlic till golden brown.
2. Add the crushed Tomatoes and Salt/Pepper to taste
3. Add the 1/2 the Basil leaves

Place the Chicken in an oven Pan, scoop several tbsp of Tomato sauce on top, add Parmesan and crushed/sliced Mozzarella, bake for 10 minutes at 350, top with fresh Basil

Allergens: Gluten, Dairy

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