

Pasta and Chicken Cutlets



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 30 minutes

Cook Time: 45 minutes

Ingredients

For the Pasta:

- ___ 3 Tbsp of Extra Virgin Olive Oil
- ___ 3 Cloves of Garlic, smashed and peeled
- ___ 28oz can of San Marzano Plum tomatoes, crushed by hand
- ___ Fresh Basil
- ___ 16oz of Pasta of Choice
- ___ Salt, to taste
- ___

For the Cutlets:

- ___ 1-1/2 lb of Chicken Breast, sliced thinly and pounded evenly
- ___ 1-1/2 cups of Bread Crumbs
- ___ 1/2 cup of Parm (divided)
- ___ 2 Eggs
- ___ 1/4 cup of Milk
- ___ Salt and Pepper, to taste
- ___ Light Olive Oil for Shallow Frying

1) Start by making the sauce. In a medium pan or small Dutch oven, add the olive oil and garlic and allow that to sizzle until the garlic begins to very lightly brown around the edges, add the hand crushed tomatoes, season with a good pinch of salt and add the basil, bring to a simmer, cover and simmer about half an hour, meanwhile make the cutlets.

2) In one shallow bowl, whisk together the eggs, milk, 1/4 cup of parm, salt and pepper and set aside. In a separate shallow bowl, stir together the breadcrumbs, remaining parm and salt and pepper.

3) Dip your chicken breast in the egg mixture then coat in the breadcrumbs, place them on a plate and set aside for 10 minutes then fry until golden brown in a large skillet with some light olive oil.

4) When your sauce is ready, cook up a pound of pasta of choice and serve with your easy marinara.

