

Vodka Chicken Parm



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 35 minutes

Ingredients

For the Sauce:

- ☐ 2 Tbsp of Olive Oil
- ☐ 1/2 Yellow Onion, minced
- ☐ 2 Cloves of Garlic, minced
- ☐ 1/2 cup of Vodka
- ☐ 24 oz of Tomato Passata or Crushed Tomatoes
- ☐ 1/2 cup of Heavy Cream
- ☐ Pinch of Dried Oregano
- ☐ Fresh Basil
- ☐ Salt and Pepper, to taste
- ☐

For the Cutlets:

- ☐ 4 6oz (or 2 10oz) Pieces of Chicken Breast
- ☐ 1 cup of Flour
- ☐ 2 Eggs
- ☐ Splash of Milk
- ☐ 1 cup of Panko
- ☐ 1 cup of Regular Breadcrumbs
- ☐ Plenty of Grated parm
- ☐ Salt and Pepper to taste
- ☐

Additional ingredients:

- ☐ Sharp Provolone
- ☐ Additional Parm
- ☐ Frying Oil

1) Start with the vodka sauce. Heat the olive oil in a saucepan over medium heat, add the onion and cook until softened, then add the garlic and cook for another minute, add the vodka and let it reduce for 2 to 3 minutes, then add the tomatoes, oregano, basil, salt and pepper. Simmer for about 20 minutes, stirring in the heavy cream during the last 5 minutes.



2) Meanwhile, prepare the chicken. If using the larger 10 oz breasts, butterfly them to make 2 big cutlets, cover with plastic wrap and pound until evenly thin. Season both sides with salt and pepper.

3) Set up three shallow bowls, one with flour, one with the eggs beaten with a splash of milk and some parm, salt and pepper, and one with the panko, regular breadcrumbs and a generous amount of parm, salt and pepper. Dredge each cutlet in flour, dip in the egg mixture, then coat well in the breadcrumb mixture, let them sit for a few minutes for the breading to adhere.

4) Heat about 1/2 inch of frying oil in a large skillet over medium-high heat, fry the cutlets until deeply golden and crispy on both sides and cooked through, then transfer to a wire rack to drain.

5) To keep the chicken extra crispy, add a layer of vodka sauce to a sizzle plate or small oven safe pan, top with sharp provolone and then pop under the broiler until melted and bubbly.

6) Slide the bubbling sauce and melted cheese directly onto each crispy cutlet, finish with fresh basil and extra parm and serve right away.