

Chicken Parmesan

Serves 2

An Italian favorite, we love how this Chicken Parmesan tastes in our ovens. The combination of top and bottom heat in a Wood Stone oven ensures that the dish emerges full of flavor and beautifully browned every time.

Ingredients

2 ea 7-oz.	chicken breasts
2 ea.	egg whites
1 cup	bread crumbs
1 tsp.	Searing Seasonings
1 tsp.	thyme
2 tsp.	basil
2 tsp.	oregano
1 Tbsp.	extra virgin olive oil
9 oz.	Wood Stone Pizza Sauce , or similar red sauce
4 oz.	provolone cheese, thinly sliced

Method

Oven Temperature: 570-600 degrees

- Place the chicken breasts between two pieces of saran wrap or wax paper and use a tenderizing mallet to tenderize the meat.
- Put the egg whites in a flat-bottomed dish. In a separate dish, combine the bread crumbs, Searing Seasonings, thyme, basil, and oregano.
- Dredge the chicken breasts in the egg white wash, then in the bread crumb mixture, coating the entire chicken breast with the crumb mixture.
- In a medium skillet, heat the olive oil in the searing/saute zone of the oven. When the oil is hot, add the chicken breasts to the pan and cook in the searing/saute zone, flipping once halfway through the cooking process, until the chicken is cooked to medium-rare. Remove the skillet from the oven.
- Place the cooked chicken breasts in a 9-in. cazuela or similar oven safe container. Top with Wood Stone Pizza Sauce and provolone cheese and bake in the finishing zone until the sauce is bubbling and the cheese is golden brown, about 8 minutes.

Garnish with chopped parsley.



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