

# Chicken Parmesan



## Ingredients

*8 thin veal or chicken cutlets, thin sliced*  
*essence of emeril, salt and pepper*  
*1 egg, mixed with 1/2 cup milk*  
*1 cup all purpose flour*  
*1 cup bread crumbs*  
*Parmesan*  
*8 ounces thinly sliced mozzarella*  
*2 tbsp unsalted butter*  
*3 tbsp olive oil*

*1/4 pound pancetta or 3 strips bacon, chopped*  
*1/2 cup finely chopped onion*  
*1 tbsp minced garlic*  
*1/2 cup red wine, dry*  
*1 (28-ounce) can italian style tomatoes*  
*1 cup tomato sauce*  
*1 cup tomato puree*  
*1 tbsp fresh chopped basil*  
*1 tsp fresh chopped parsley*  
*1 tsp fresh oregano*



## Directions

Lightly season the veal or chicken with essence, salt and pepper on both sides. Place the flour in a shallow bowl and season with 1 tbsp essence. Place the breadcrumbs in a shallow bowl and season with 1 tbsp essence. Beat the egg together with the milk in another shallow bowl. Dredge the veal or chicken in the flour first, shaking off excess. Then dip in the egg wash, and finally the breadcrumbs, coating both sides. Heat the butter with 2 tbsp oil in a heavy skillet over medium high heat. Saute the veal or chicken until golden brown on both sides, about 2 minutes per side. Remove from the skillet and place on a plate. Add the pancetta or bacon and fry until fat has rendered. Remove from pan. Add 1 tbsp olive oil and the onions and cook, stirring, until the onion is translucent, about 6 minutes. Add garlic and saute until fragrant, about 5 seconds. Add the wine, and cook, stirring, to deglaze the pan over high heat for 2 minutes. Add the tomatoes and the puree, the basil, parsley, and oregano. Bring the sauce to a boil. Reduce the heat to medium and add the cooked pancetta. Simmer until the sauce thickens slightly, stirring occasionally, about 10 minutes. Arrange the cooked veal or chicken cutlets on top of the sauce, spooning sauce over each of them. Top each cutlet with a sprinkling of parmesan and then top with a slice of mozzarella. Lower the heat to medium low and cook, covered, until the meat is tender and the cheese is melted, about 5-6 minutes. Serve immediately with your choice of pasta