

CopyCat Carrabba's Italian Grill Chicken Parmesan

Ingredients

4 chicken breasts
1 cup breadcrumbs
1 cup all-purpose flour
2 eggs
1/2 tsp garlic powder
1 tsp salt
1/2 tsp black pepper
2 cups pomodoro sauce
2 cups shredded mozzarella cheese
Olive oil

Directions

Preheat oven to 375°F.

Place chicken breasts between two pieces of plastic wrap and pound until even thickness.

Mix breadcrumbs, garlic powder, salt, and black pepper in a shallow dish.

Add flour to another shallow dish, and whisk eggs in a third dish.

Coat each chicken breast in flour, shaking off excess, then dip in egg and coat in breadcrumbs.

Heat olive oil in a large skillet over medium-high heat. Add chicken and cook until golden brown on both sides, about 5 minutes per side.

Transfer chicken to a baking dish, spoon pomodoro sauce over each breast, and sprinkle with shredded mozzarella cheese.

Bake in the oven for 15-20 minutes, until cheese is melted and bubbly.

Serve hot with spaghetti or bread.