

CopyCat Olive Garden Chicken Parmesan Sandwich

Ingredients

2 large egg whites,lightly beaten
 $\frac{1}{3}$ cup Italian-seasoned breadcrumbs
4 tbsp Parmesan cheese,grated, divided
8 chicken breast tenders,(about 12 oz)
2 tsp unsalted butter
4 sandwich rolls,(2 oz)
1 cup bottled tomato-and-basil pasta sauce,warmed
 $\frac{1}{2}$ cup provolone,(2 ounces), shredded, or part-skim mozzarella cheese

Directions

Preheat broiler. Place egg whites in a shallow dish. Mix breadcrumbs and 2 tablespoons Parmesan cheese in a separate shallow dish. Dip chicken tenders in egg whites, then dredge in breadcrumbs.

Melt butter in a large nonstick skillet over medium-high heat. Add chicken, and cook about 3 minutes on each side or until no longer pink in center. Set aside.

Slice the rolls in half horizontally. Place rolls on a baking sheet, crust side down, and broil 8 inches from heat until lightly toasted, about 1 minute.

Spread some pasta sauce over bottom halves of rolls; top with chicken tenders, cutting to fit, if necessary. Top with more sauce; then sprinkle each with shredded provolone and remaining 2 tablespoons Parmesan.

Place bottom halves under broiler to melt the cheese. Top with the remaining roll halves, and serve immediately.