

CopyCat Olive Garden Chicken Parmigiana

Ingredients

1 pound boneless skinless chicken breasts, sliced in half horizontally to create cutlets
3/4 teaspoon kosher salt, or to taste
1/2 teaspoon freshly ground black pepper, or to taste
1/2 cup all-purpose flour
2 large eggs
2 tablespoons water
1 1/2 cups Panko breadcrumbs
1 cup finely grated Parmesan cheese
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
olive oil, or other frying oil
2 cups marinara sauce
1 cup freshly grated mozzarella cheese
1/3 cup chopped fresh parsley

Directions

Using the flat side of a meat mallet or a rolling pin, gently pound the chicken breasts between two pieces of plastic wrap so that they are even thickness all the way across. Season both sides of all chicken pieces with salt and pepper.

Prepare a dredging station by setting out three shallow bowls or pie plates. Add the flour to one bowl. Add eggs and water to a second bowl; use a fork to beat the eggs and water together. Add the breadcrumbs, parmesan cheese, Italian seasoning, and garlic powder to the third bowl and stir to combine.

Dredge one piece of chicken through the flour, coating both sides. Next dip the chicken into the egg mixture and finally,

into the breadcrumb mixture. Press the chicken down into the breadcrumbs to ensure they stick. Repeat step with remaining chicken pieces.

To a large, deep, oven-safe skillet over medium high heat, add frying oil to reach $\frac{1}{2}$ inch in depth. When the oil begins to shimmer, add the breaded chicken pieces.

Cook for 3-4 minutes on each side, until the breading is deep golden brown and the chicken is cooked through to an internal temperature of 165°F.

Remove cooked chicken and drain any excess oil from the pan. Return the chicken to the pan.

Preheat your oven to 350°F.

Spoon marinara sauce over the chicken in the pan. Sprinkle mozzarella cheese over the marinara sauce. Bake for 5-8 minutes, or until the cheese melts.

Garnish with chopped parsley and serve.