

CopyCat The Cheesecake Factory Crusted Chicken Romano

Ingredients

2 Chicken Breasts

1/2 cup Flour

2 tablespoons shredded or grated Romano Cheese

Salt and freshly ground Black Pepper to taste

1 Egg beaten

2 teaspoons Water

Directions

Whisk together egg and water.

Pound out chicken breasts to, at most, 1/2-inch thick.

Season flour with salt and pepper.

Coat chicken lightly with seasoned flour.

Dip floured chicken in egg mixture.

Cover with shredded Romano.

Place in frying pan on medium high with a little bit of oil.

Cook until golden brown.

Serve with pasta and a light tomato sauce.