

# CopyCat The Cheesecake Factory Romano Chicken

## Ingredients

1 egg  
2 teaspoons water  
2 boneless, skinless chicken breasts  
1/2 cup all purpose flour  
salt and pepper to taste  
2 tablespoons grated Romano cheese  
2 tablespoons oil for frying

## Directions

Whisk together the egg and water to make an egg wash.

Pound out chicken breasts to, at most,  $\frac{1}{2}$ -inch thick.

Season the flour with salt and pepper.

Lightly coat the chicken with the seasoned flour.

Dip the flour-coated chicken in the egg wash.

Dredge the chicken in grated Romano to coat it with the cheese.

Place the chicken in a frying pan with oil over medium-high heat.

Cook the chicken until it is golden brown on both sides and done (internal temperature is 165°F).