

## Parmesan Chicken

**THIN SLICED CHICKEN BREAST**

(BUY THIN SLICED CHICKEN BREASTS OR FREEZE  
BREAST 1 HOUR PRIOR TO SLICING)

**1 LB. SPAGHETTI NOODLES (COOK PER PACKAGE  
DIRECTIONS AND DRAIN)**

**1 CUP SELF-RISING FLOUR (WHITE LILY)**

**PACKAGE ITALIAN STYLE CROUTONS (CRUSHED)**

**LARGE SKILLET**

**COOKING OIL**

Preheat oven to 350 degrees. Slice chicken about 1/4 inch thick. Put flour in shallow dish or pie plate. Put crushed croutons in a different shallow dish or pie plate. Dredge chicken in flour (light coating) and set aside. After dredging chicken with flour, place in croutons. Press croutons into chicken well. Let chicken rest 10 minutes prior to frying. Put oil in skillet about 1" high. Oil must be HOT. Put a small amount of crust in oil and once it floats and sizzles well, your grease is hot and ready! Fry 3 minutes per side on medium/high heat. Take out with tongs and place on a paper towel covered platter/plate.

In a 13"x9"x2" casserole dish sprayed with cooking spray layer as follows: Spaghetti noodles in bottom. Mix a bottle of **BERTOLI MARINARA** with **1 CUP WATER** and pour over noodles. Place fried chicken on top of that. Place sandwich sized slices of **MOZZARELLA CHEESE** on chicken pieces. Sprinkle well with **PARMESAN** cheese and bake until hot and bubbly.