

## Chicken Parmesan

**\*Personal Recipe**

- 1 can of diced Tomatoes (14 to 15 oz)
- 1 large can (25 to 30 oz) Tomato puree. (Tomato sauce can be used)
- 2 (up to 5) breaded Chicken patties. (I typically use Banquet's 'original' patties)
- 1 Cup of shredded Mozzarella cheese.
- 2 Tbsp Red wine (optional)
- 1 Tbsp Basil
- 1 Tbsp Oregano
- 1 Tbsp Italian seasoning
- 1 Tbsp Olive Oil
- 1 Dash crushed Red Cayenne Pepper.
- 1 large clove Garlic (1 tsp Garlic powder may be used)
- 1 /4 Cup diced Onion (1tsp Onion powder may be used)
- 1 package of Pasta noodles (Linguine or Fettuccini noodles recommended)

Combine the cans of Tomato Puree (or sauce) and the diced Tomatoes in a saucepan over medium high heat. Add the spices, the Olive Oil, the wine (optional) and the Garlic and Onion. Stir these ingredients thoroughly while the mixture continues to cook. When the sauce is well mixed, cover the saucepan to avoid splattering.

Let the sauce cook for about 30 minutes stirring regularly before addressing the Chicken patties. Preheat the oven 425 (follow directions on box for patties if different).

Fill a large Pasta boiling pan about halfway, Salt the Water and add a dash of Olive Oil. Set the pan to boil with a high heat. At this time, lower the sauce temperature to medium heat. Continue to stir the sauce regularly to ensure no burning or clumping occurs.

With the oven preheated (or still preheating) place the Chicken Patties on a cookie sheet and place in the oven. The patties take between 15 and 20 minutes to cook. It is recommended that you **FLIP THE PATTIES** at least once while they bake.

When the Water for the Pasta reaches a boil, add the noodles and cook the Pasta noodles to taste. Typically this will take about 10 to 15 minutes. This means the noodles will finish just prior to the Chicken patties.

Drain Pasta in a colander (strainer) and remove the heat and covering from the Pasta sauce. Stir the sauce to ensure good blending. When the patties are finished remove them and press them with a spatula to drain any excess grease.

I serve this dish as follows:

On a plate place one (or more) patties. Add a portion of the Pasta noodles as the side. Smother the Chicken patty with Mozzarella cheese then cover the patty with sauce. Ladle sauce over the Pasta bed to taste. Then sprinkle cheese on top of the saucy noodles.

Garlic bread and Red wine compliment this dish very well.