Chicken Parmesan

Ingredients *(Serves 2)*

- **2 boneless chicken cutlets** *(¼–½ inch thick)*
- **1 large egg**
- **1 tsp water**
- **1/3 cup flour**
- **1/2 tsp salt**
- **1/4 tsp ground black pepper**
- **1/4 tsp granulated onion**
- **1/4 tsp granulated garlic**
- **2/3 cup Panko or seasoned breadcrumbs**
- **1/4 cup grated parmesan cheese**
- **1/2 tsp granulated garlic**
- **1/2 tsp dried oregano**
- **Oil for frying**

Instructions

1. **Prepare the Chicken:**
   - If the chicken cutlets are **too thick**, place a piece of **plastic wrap** on a **cutting board** and lay the chicken on top.
   - Cover with another piece of plastic wrap and use a **meat mallet** to **pound the chicken** to your desired thickness (**¼–½ inch**).
2. **Prepare the Egg Wash:**
   - In a dish, **whisk the egg** until fully combined.
   - Add **1 tsp of water** and whisk again.
   - Pour the mixture into a **shallow container**.
3. **Prepare the Dredging Ingredients:**
   - In another **shallow container**, add the **flour, salt, pepper, granulated onion**, and **granulated garlic. Mix well**.
   - In a third **shallow container**, add the **Panko or seasoned breadcrumbs, 1/4 cup parmesan cheese, 1/2 tsp granulated garlic, 1/2 dried oregano**.
4. **Bread the Chicken:**

- **Step 1:** Dredge the chicken in the **flour mixture**, shaking off any excess.
- **Step 2:** Dip the chicken into the **egg wash**, making sure it's fully coated.
- **Step 3:** Press the chicken into the **breadcrumbs**, ensuring an even coating.

5. Let the Breaded Cutlets Set:
- Place the breaded chicken cutlets in the **refrigerator for about one hour** to help the coating **adhere and crisp up better when cooked**.

Cooking Instructions

1. **Heat the Oil:**
   - In a **fry pan**, heat oil to **350°F (175°C)**.
2. **Fry the Chicken:**
   - Carefully place the **chicken cutlets into the pan**, laying it **away from you** to prevent oil splatter.
   - Cook until the **bottom is golden brown**, then flip it **away from you** to avoid splattering.
3. **Check for Doneness:**
   - Continue frying until the **internal temperature reaches 165°F (72°C)**.
   - Place the cooked cutlet on a **baking sheet**.
   - Top with **mozzarella or provolone cheese** and bake at **350°F (175°C)** until the cheese melts.
   - Spoon over some **homemade tomato sauce** and serve with **pasta** for the perfect Italian meal!