



# Chicken Parmesan and Spaghetti



**Time:** 45 min.

**Difficulty:** Medium

## Ingredients (2 people)

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- Strained Tomatoes 24.7oz 1 bottle
- All-Purpose Flour 1 cup
- Black Pepper 1 tsp, divided
- Breadcrumbs 1 cup
- Crushed red pepper flakes 1 tsp
- Dried oregano 1 tsp
- Extra large egg 1
- Fresh basil leaves 1/3 cup
- Large chicken breasts 2
- Milk 3 tbsp
- Olive oil 1/2 cup
- Parmesan Cheese, grated 1/2 cup
- Salt 3 tsp, divided
- Shredded mozzarella 8 oz
- Spaghetti 8 oz

**For this recipe we used:**



## Preparation

**Our Strained Tomatoes do the MOST- meat dishes, egg dishes, pastas, creams, and soups. One of our favorites? The classic Chicken Parmesan and Spaghetti. Covered in a sauce of thick liquid velvet, our Strained Tomatoes give this sauce a richness unlike any other!**

Directions:

1. Cut the 2 chicken breasts in half, lengthwise then use a meat pounder to flatten (1/4-inch thick) and tenderize the meat. Season both sides of the chicken breasts with 2 teaspoons salt and 1/2 teaspoon black pepper.
2. Prepare the dredging station by adding flour to a large rimmed plate, combine the breadcrumbs and grated parmesan on a second plate, and whisk together the egg and milk in a large shallow bowl.
3. Coat both sides of the seasoned chicken in all-purpose flour, shaking off the excess then dip into the egg and milk mixture and lastly coating it with the breadcrumbs and parmesan mixture. Place onto a plate and set aside.
4. Bring a large pot of water to a boil for the spaghetti.
5. Heat a large skillet with high sides on medium-high heat then add 1/2 cup olive oil. Once the oil is hot, gently place the 2 of the coated chicken breasts into the oil and fry on each side for 2-3 minutes or until golden brown (chicken will not be fully cooked through at this point) then transfer to a baking sheet in a single layer and leaving some space in between each chicken breast.
6. At this point, the pasta water should be at a rolling boil. Season the water with 1/4 cup of salt then drop the spaghetti into the water and set an 8-minute timer.
7. Next, top each chicken breast with a couple of Tablespoons of the Pomì Strained Tomatoes, shredded mozzarella and grated parmesan cheese.
8. Broil until the cheese has melted, about 2-3 minutes.
9. Drain the al-dente spaghetti then add back to the pot with the remaining Pomì Strained Tomatoes. Season with salt, black pepper, dried oregano and red chili flakes. Mix to coat evenly.
10. Transfer the tomato sauce coated spaghetti to a serving platter and top with the chicken parmesan. Sprinkle with more parmesan cheese and garnish with fresh basil leaves.

- Joni Gomes of [@foodbyjonister](#)