

## Chicken Parmesan Subs

Recipe by: Cook's Country October/November 2012, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
1/2 cup	flour	
3	eggs	large
1 cup	breadcrumbs	
1/2 cup	Parmesan	
	salt	
	pepper	
1 pound	chicken cutlets	cut down to sub size
1/4 cup	vegetable oil	
	spaghetti sauce	
	rolls	
	mozzarella cheese	

- adjust oven rack to middle position and preheat to 400°F
  - mix breadcrumbs and Parmesan in a shallow dish, beat eggs in a second shallow dish, and put the flour in a third shallow dish
  - cut the chicken, pat it dry, and season with salt and pepper
  - cover each chicken piece with flour, then dunk in the eggs, and then coat it in breadcrumbs
  - heat oil in a skillet until shimmering. Add cutlets and cook until browned and cooked through, ~2-3 minutes per side
  - cut rolls open and place on a baking sheet. Put the chicken in the center of the rolls, then top with the sauce and mozzarella cheese
  - place in the oven until mozzarella cheese is melted and bubbling, ~3-5 minutes
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- *note:* can skip the parmesan, cheese, and spaghetti for just normal chicken sandwiches. Add other spices to the breading if doing this