

# U The Lexingtonienne U

## PARMESAN CHICKEN

*Adapted from Barefoot Contessa: Family Style. Serves 6.*

- 6 boneless, skinless chicken breasts
- 1 C all-purpose flour
- 1 t kosher salt
- 1/2 t freshly ground black pepper
- 2 extra large eggs
- 1 1/4 C seasoned dry bread crumbs
- 1/2 C grated Parmesan cheese
- Unsalted butter
- Good olive oil

Pound the chicken breasts until they are 1/4 inch thick. Combine the flour, salt, and pepper on a dinner plate. On a second plate, beat the eggs. On a third plate, combine the bread crumbs and Parmesan cheese. Coat the chicken breasts on both sides with the flour mixture, then dip both sides into the egg mixture, and dredge both sides in the breadcrumb mixture, pressing lightly.

Heat 1 tablespoon of butter and 1 tablespoon of olive oil in a large saute pan and cook 2 or 3 chicken breasts on medium-low heat for 2-3 minutes on each side, until cooked through. Add more butter and oil and cook the rest of the chicken breasts.

Keep the chicken breasts warm on a sheet pan in a 200-degree oven.

