Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Good Food Brings People Together ♥

Bubbie's Homemade CHICKEN PARMESAN

Crispy • Cheesy • Classic Comfort!



PREP TIME 20 MIN | COOK TIME 25 MIN | SERVINGS 4

♥ Ingredients ♥

- 4 boneless, skinless chicken breasts (about 1 ½ lbs)
- 1 cup all-purpose flour
- 2 large eggs
- 2 tbsp milk
- 1 ½ cups Italian breadcrumbs (or panko for extra crunch)
- ½ cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- ½ tsp salt
- ½ tsp black pepper
- ½ cup olive oil (for frying)
- 3 cups Bubbie's Homemade Marinara Sauce (or your favorite marinara)
- 2 cups shredded mozzarella cheese
- ¼ cup grated Parmesan cheese (for topping)
- Fresh parsley or basil for garnish (optional)

♥ Instructions ♥

1. Pound chicken breasts to an even thickness (about ½ inch).
2. Set up three shallow bowls: one with flour, one with beaten eggs and milk, and one with breadcrumbs, Parmesan cheese, garlic powder, Italian seasoning, salt, and pepper.
3. Dredge each chicken breast in flour, then egg, then breadcrumb mixture, pressing gently to coat.
4. In a large skillet, heat olive oil over medium heat. Cook chicken for 3–4 minutes per side, until golden brown and cooked through. (You may need to do this in batches.)
5. Preheat oven to 375°F.
6. Place the cooked chicken in a baking dish. Spoon marinara sauce over each piece, then top with mozzarella and Parmesan cheese.
7. Bake for 15–20 minutes, until the cheese is melted, bubbly, and lightly golden.
8. Garnish with fresh parsley or basil and serve hot.

♥ Bubbie's Tips ♥

- Use panko breadcrumbs for extra crunch.
- Let the chicken rest for 5 minutes before baking to keep it crispy.
- Use homemade marinara for the best flavor.
- Add a slice of provolone for extra cheesiness.
- For a lighter version, bake the breaded chicken at 400°F for 20 minutes, flipping halfway, then add sauce and cheese.
- Great served over pasta, with a side salad, or on a sub roll!

♥ Serving Ideas ♥

- Classic: with spaghetti and marinara
- Chicken Parmesan Sub
- With fettuccine or penne
- Over zucchini noodles
- With a side salad and garlic bread



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