



Chicken Romano with Bruschetta Topping

Yield: 10 cups

Ingredients:

Bruschetta Topping

5 cups EL VERANO SALSA STYLE DICED TOMATOES
2 teaspoons Garlic, minced
2 tablespoons Balsamic Vinegar
3 tablespoons Fresh Basil, chopped
1 teaspoon Kosher Salt
½ teaspoon Pepper

Chicken

1 cup Flour
1 teaspoon Salt
½ teaspoon Pepper
6 tablespoons Olive Oil
10 each 4 oz. Boneless Skinless Chicken Breast
12 each Large Eggs
1 cup KRAFT GRATED PARMESAN CHEESE
1 teaspoon Garlic Salt
2 teaspoons Chopped Parsley

Directions:

Prepare the bruschetta topping:

1. Combine the diced tomatoes, garlic, balsamic vinegar, basil, salt and pepper. Hold for service.

Prepare the Chicken Romano:

2. Season the flour with the salt and pepper.
3. Dredge the chicken breast with the seasoned flour
4. Whisk the eggs with 2/3 cup parmesan cheese, garlic salt and parsley.
5. Add the oil to skillet over medium heat. (cook in batches if needed)
6. Dip the floured chicken breast into the egg mixture to coat evenly and then place them into the heated skillet.
7. Cook on each side until golden brown and cooked through. About 4-5 minutes on per side.

Recipe and photo courtesy of Kraft Heinz