**Chicken Parmesan**

**Ingredients:**

**Cookery Principle: Safe handling of chicken.**

1 chicken breast, sliced.

1/2 egg – beaten

 60 mL bread crumbs or Panko

 30 mL parmesan cheese

175 mL tomato sauce

60 mL mozzarella cheese – grated.

 noodles

**Procedure:**

1. Mix bread crumbs and the 30 mL parmesan cheese together.
2. Dip chicken pieces in the beaten egg, then in crumb mixture.
3. Fry in a small amount of vegetable oil until golden brown.
4. Put pieces in a casserole dish and spread with tomato sauce.
5. Sprinkle with mozzarella.
6. Half fill a large pot with water and bring to a boil.
7. Bake uncovered at 350 F for 25 minutes.
8. Once water boils add pasta and cook for 8-10 minutes. Drain. Serve with chicken parmesan on top.