



## Chicken Parmesan



1 lb. chicken tenders

3 eggs

1 T milk

3 slices bread, crumbed

3/4 c grated parmesan cheese

4 T vegetable oil

1/2 c butter

16 oz. spaghetti noodles

1 jar or batch marinara sauce

Garnish: fresh grated parmesan

Place chicken tenders in between wax paper and pound flat. Mix eggs and milk in bowl. Set aside. In another bowl, mix bread crumbs and parmesan cheese. Place 1 tablespoon oil and 2 tablespoons butter in one skillet and 1 tablespoon oil and 2 tablespoons butter in another skillet and melt over medium/low heat. Meanwhile dip chicken tenders in egg mixture, then in bread crumb mixture, coating thoroughly. Fry in oil/butter until golden, five minutes per side, adding more oil and butter halfway through. Meanwhile prepare spaghetti noodles according to package directions and heat marinara in separate pan. When chicken is golden, remove from skillet and serve over warm noodles and marinara. Top with fresh grated parmesan.