**SKILLET CHICKEN PARMIGIANA**

5 boneless, skinless chicken breast halves

1/2 c. Italian-style dry bread crumbs

1/2 c. grated Parmesan cheese

2 eggs, beaten

2 Tbsp. vegetable oil

2 cups tomato pasta sauce

3/4 c. shredded mozzarella cheese

4 sheets of wax paper

1. Flatten each chicken breast to ¼-inch thickness between sheets of waxed paper.
2. Mix bread crumbs and Parmesan cheese.
3. Dip chicken into egg, then coat with bread crumb mixture.
4. Heat oil in 12” skillet over medium heat.
5. Cook chicken in oil 10 minutes (5 minutes each side).
6. Pour pasta sauce around chicken in skillet and heat until hot.
7. Sprinkle mozzarella cheese over chicken.