

## Skillet Italian Chicken Parmesan



Rated: ★★★★★

Submitted By: Clorox® Disinfecting Wipes

Photo By: Allrecipes

Prep Time: 20  
Minutes

Cook Time: 10  
Minutes

Ready In: 30  
Minutes

Servings: 4

"Ready in under an hour, this chicken Parmesan dish is perfect for a week night meal."

### INGREDIENTS:

- |                                             |                              |
|---------------------------------------------|------------------------------|
| 1 egg, lightly beaten                       | breast halves                |
| 1/2 teaspoon salt                           | Salt to taste                |
| 1/4 teaspoon black pepper                   | Ground black pepper to taste |
| 1/2 cup panko (Japanese-style bread crumbs) | 8 ounces dried linguine      |
| 1/3 cup grated Parmesan cheese              | 2 tablespoons olive oil      |
| 1 teaspoon dried Italian seasoning          | 1 1/2 cups marinara sauce    |
| 4 skinless, boneless chicken                | grated Parmesan cheese       |

### DIRECTIONS:

- Whisk egg, the 1/2 teaspoon salt, and 1/4 teaspoon pepper in a shallow bowl. Combine panko, the 1/3 cup cheese, and Italian seasoning in another shallow bowl. Sprinkle chicken lightly with additional salt and pepper. Dip each chicken breast half into egg mixture, turn to coat all sides evenly. Then dip into panko mixture, turning to coat all sides evenly. Gently shake off any excess panko.
- [Cleaning Tip: Wipe off any chicken juice or egg that may have spilled on the countertop with a Clorox® Disinfecting Wipe\*. Rinse hands once complete.]
- Cook linguine according to package directions in a large pot. Drain and return to the pot; cover to keep warm.
- While pasta cooks, heat oil over medium-high heat in a large skillet. Cook chicken in hot oil for 10 to 12 minutes or until chicken is no longer pink, turning once. (If chicken browns too quickly, reduce heat to medium.)
- Place marinara sauce in a microwave-safe dish. Microwave on 100 percent power (high) for 1 to 2 minutes or until heated through. stirring once. Spoon about 1/3 cup sauce over each chicken breast half. Sprinkle with additional Parmesan cheese. Serve chicken over pasta.