

Chicken Parmesan

Ingredients

- 3 tbl olive oil
- 1 tsp chopped fresh rosemary leaves
- 1 tsp chopped fresh thyme leaves
- 1 tsp chopped fresh Italian parsley leaves
- Salt and freshly ground black pepper
- Eight 3 oz chicken cutlets
- 1 1/2 cups Simple Tomato Sauce or purchased marinara sauce
- 1/2 cup shredded mozzarella
- 16 tsp grated Parmesan
- 2 tbl butter, cut into pieces

Directions

- Preheat the oven to 400 degrees.
- Stir the oil and herbs in a small bowl to blend. Season with salt and pepper. Brush both sides of the cutlets with the herb oil.
- Heat a large heavy oven-proof skillet over high heat. Add the cutlets and cook just until brown, about 2 minutes per side. Remove the skillet from the heat.
- Spoon the tomato sauce over and around the cutlets.
- Sprinkle 1 teaspoon of the mozzarella over each cutlet, then sprinkle 2 teaspoons of the Parmesan over each. Sprinkle the butter pieces atop the cutlets.
- Bake until the cheese melts and the chicken is cooked through, about 10 to 15 minutes.

Ingredients – Simple Tomato Sauce

- 1/2 cup extra-virgin olive oil
- 1 small onion, chopped
- 2 cloves garlic, chopped
- 1 stalk celery, chopped
- 1 carrot, chopped
- Sea salt and freshly ground black pepper
- Two 32-ounce cans crushed tomatoes
- 4 to 6 fresh basil leaves
- 2 dried bay leaves
- 4 tablespoons butter

Directions – Simple Tomato Sauce

- In a large casserole pot, heat the oil over medium high heat. Add the onion and garlic and saute until soft and translucent, about 2 minutes.
- Add the celery and carrots and season with salt and pepper. Saute until all the vegetables are soft, about 5 minutes.
- Add the tomatoes, basil, and bay leaves and simmer covered on low heat for 1 hour or until thick.
- Remove the bay leaves and check for seasoning. If the sauce still tastes acidic, add butter, 1 tablespoon at a time to round out the flavors.
- Add half the tomato sauce into the bowl of a food processor. Process until smooth. Continue with the remaining tomato sauce.