

TIM FARMER'S COUNTRY KITCHEN

ROLLED CHICKEN PARM

4 thin slices of chicken breast
Basil pesto
Salt and pepper
Mozzarella cheese

Use mallet to flatten chicken breast.
Spread pesto on chicken and season with salt and pepper. Top with mozzarella cheese and roll up tight.



Flour
Egg
Panko (Oregano, Basil, Salt, Pepper, Garlic Powder)
Oil
Marinara sauce
Mozzarella cheese
Parsley

Roll the chicken rolls in flour until covered. Dip in egg until covered on all sides and roll in panko. Add olive oil to skillet and sear chicken on all sides until golden brown. Remove from heat and pour in marinara sauce to surround the chicken. Top with mozzarella cheese and parsley and place uncovered into oven at 400 degrees for 15 minutes, or until chicken is done.