

Chicken Angelina (Courtesy of Bob Arena)

Serves 4

Ingredients

4 chicken breasts, pounded to ½ inch thick

2 lightly beaten eggs

2 cups bread crumbs

8 garlic cloves sliced lengthwise

¼ cup olive oil

1 ½ cups chicken stock

1 lemon

½ cup Italian parsley chopped

¼ cup grated Romano cheese

Preparation

Heat oil in large skillet over medium high heat. Dip chicken breasts in egg wash and dredge in bread crumbs. Add breasts to pan and add garlic, making sure garlic cooks evenly and does not burn. Chicken should be browned after 5 minutes or so, flip over. Add chicken stock to pan, just to top of chicken breasts, not to cover. Squeeze lemon over chicken and leave wedges in pan. Top chicken breasts with cheese and parsley. Cook further until sauce is reduced and thickened.

Remove chicken from pan, place a few garlic cloves on each breast and drizzle with sauce and more parsley. Enjoy!