

Panko Crusted Chicken Parm with Vodka Marinara

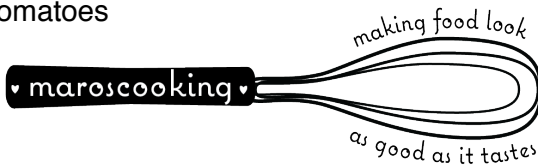
Ingredients to serve 6

For Chicken and Pasta:

- 1 lb spaghetti or favorite pasta
- 5 chicken breast halves, (filet in half, about 1/4 inch thick)
- 1/2 cup buttermilk
- 3 tsp Greek seasonings
- 1 1/2 cups panko
- 1/4 cup grated Parmesan
- Kosher salt and pepper to taste
- 2-4 tbsp vegetable oil
- 10 or so Marinated mozzarella balls

For Red Vodka Sauce:

- 1-28 oz can fire roasted Muir Glen crushed tomatoes
- 1 large onion, finely diced
- 1 tbsp tomato paste
- 2 cloves garlic, minced
- 2 tbsp vodka
- 2 tbsp olive oil
- 1 tbsp unsalted butter
- 1 bay leaf
- 1 bunch torn basil leaves, plus more for garnish
- 1/2 cup grated Parmesan for serving



Directions:

Take chicken filets and sprinkle with salt and pepper and Greek seasoning. Place in a large ziplock bag with buttermilk and allow to marinate for at least three hours and as long as six.

Prepare your red sauce by heating oil and butter in a large skillet on medium heat. Add onions, minced garlic and bay leaf, and sauté until fragrant and translucent. Add crushed tomatoes, torn basil leaves and vodka and simmer gently for 1-2 hours adding water as necessary.

Preheat oven to 300°, and prepare a 9"x13" baking dish with a ladleful of red sauce and set aside.

Mix panko and Parmesan in a large flat dish. Take marinated chicken breast filets and press each side into panko-parm mixture so coating adheres.

Heat a large non-stick skillet on medium-high with vegetable oil. Once hot, cook coated chicken for about 3 minutes a side, until just cooked through. Place chicken in prepared baking dish and place mozzarella on top. Cover with foil and keep warm in oven while preparing pasta according to package directions.

To serve, place heaping portion of pasta with ladleful of sauce in a pasta bowl along side a chicken filet. Garnish with fresh basil, extra sauce and grated parm. Enjoy!