



IL MITO is located at 6913 W North Avenue, Wauwatosa, WI 53213

## Parmesan Chicken

### Ingredients

- 4 to 6 boneless, skinless chicken breasts
- 1 cup all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 extra-large eggs
- 1 tablespoon water
- 1-1/4 cups seasoned dry bread crumbs
- 1/2 cup freshly grated Parmesan, plus extra for serving
- Unsalted butter
- Good olive oil

### Directions

1. Pound the chicken breasts until they are 1/4-inch thick. You can use either a meat mallet or a rolling pin.
2. Combine the flour, salt, and pepper on a dinner plate. On a second plate, beat the eggs with 1 tablespoon of water. On a third plate, combine the breadcrumbs and 1/2 cup grated Parmesan. Coat the chicken breasts on both sides with the flour mixture, then dip both sides into the egg mixture and dredge both sides in the bread-crumbs mixture, pressing lightly.
3. Heat 1 tablespoon of butter and 1 tablespoon of olive oil in a large sauté pan and cook 2 or 3 chicken breasts on medium-low heat for 2 to 3 minutes on each side, until cooked through. Add more butter and oil and cook the rest of the chicken breasts.