

Chicken Parmigiana with Fresh Colorado Tomato

Regina Cowles, Boulder, CO

Serves 4

Ingredients:

For the Marinara Sauce:

- 1 1/2 pounds, ripe Colorado tomatoes, finely chopped
- 1 Tablespoon, extra virgin olive oil
- 1 teaspoon, Regina Cucina Spicy Italian Garlic Mix, Original Blend

For the Chicken Parmigiana:

- 4 skinless, boneless, skinless, chicken breasts, pounded
- 1 Tablespoon, extra virgin olive oil
- 1/4 teaspoon, Regina Cucina Spicy Italian Garlic Mix, Original Blend
- 3 ounces, provolone cheese, grated
- 3 ounces, mozzarella cheese, grated
- 2 Tablespoons, fresh basil, sliced
- 1 Tablespoon, fresh parsley, chopped

Instructions:

Make the Marinara Sauce:

-Heat olive oil in a small, nonstick, saucepan. Add the ripe tomatoes and Regina Cucina Spicy Italian Garlic Mix. Bring to a boil, reduce heat, stir well and continue to simmer until ready to use.

Make the Chicken Parmigiana:

- In a large, nonstick sauté pan, add olive oil and heat until very hot. -Slip the chicken into the hot olive oil and reduce the heat to medium. Cook the chicken, turning once, until it is just firm to the touch, about 10 minutes. Season the chicken with salt and Regina Cucina Spicy Italian Garlic Mix.
- Preheat the broiler to high heat.
- Place the cooked chicken on a baking sheet.
- Spoon the sauce evenly over the chicken and cover each breast with the cheese.
- Broil about 6-inches from the heat until the cheese is golden brown.
- Remove the chicken from the oven, garnish with the Basil and Parsley and serve immediately.

Wine Pairing:

BookCliff Vineyards Ensemble Cabernet Sauvignon