

Italian-American

Main Courses

# Classic Crispy New York Chicken Parmigiana

Prep: 25m

Cook: 25m

Total: 50m

4 servings



Video ref: Sip and Feast (Jim Mumford)

## COOKING SEQUENCE & CHECKPOINTS

- 1

**Pound & Three-Stage Dredge**

10 min

Pound chicken breasts to an even 1/4-inch thickness and season with kosher salt and black pepper. Dredge in the all-purpose flour, dip into the beaten eggs, and press firmly into the breadcrumbs tossed with 1/4 cup of the grated Pecorino Romano.

✓ Checkpoint: Evenly breaded, firm thin cutlets.
- 2

**Pan-Fry in Olive Oil**

8 min

Heat the 1 cup olive oil to 350°F (175°C) in a large skillet. Fry cutlets for 3 to 4 minutes per side until deeply golden-brown and crispy (reaching 165°F / 74°C internally). Drain on a wire cooling rack.

✓ Checkpoint: Shatteringly crisp, deep-golden cutlets.
- 3

**Top Center Only**

4 min

Transfer the fried cutlets to a rimmed baking sheet. Spoon 1 cup of the warm marinara sauce strictly down the center strip of the cutlets (4 tbsp per cutlet), leaving the outer borders bare; top with the shredded mozzarella and the remaining 1/4 cup Pecorino Romano.

✓ Checkpoint: Sauce and cheese concentrated in middle with bare crispy edges.
- 4

**Broil to Bubbly Perfection**

4 min

Broil on high for 3 to 4 minutes until the cheese is molten, bubbling, and spotted with golden-brown freckles. Garnish with torn fresh basil and serve immediately with the remaining 1 cup warm marinara sauce alongside.

✓ Checkpoint: Molten cheese with crispy borders, ready to serve.

## MISE EN PLACE / INGREDIENTS [11]

- ☐ 2 large (1.5 lbs) Large boneless skinless chicken breasts, halved horizontally and pounded to 1/4-inch

☐ 0.5 cup All-purpose flour for dredging
- ☐ 1.5 cups Seasoned Italian breadcrumbs mixed with panko (4C or Progresso)

☐ 0.5 cup Freshly grated Pecorino Romano cheese, divided (Locatelli)
- ☐ 8 oz Low-moisture whole-milk mozzarella cheese, hand-shredded (Galbani Whole Milk)

☐ 2 cups Homemade or jarred San Marzano garlic basil marinara sauce, warm, divided
- ☐ 2 units Large eggs beaten with a splash of water

☐ 1 cup Pure olive oil for shallow frying cutlets
- ☐ 1.5 tsp Kosher salt

☐ 1 tsp Freshly ground black pepper
- ☐ 0.25 cup Fresh basil leaves, torn

## US SUPERMARKET BRAND GUIDE

**Pecorino Romano:** Locatelli Genuine Pecorino Romano Wedge

Sharp salty sheep's milk cheese that forms the savory punch in Italian-American breadcrumb dredging. • 📍 Specialty cheese case.

**Whole Milk Mozzarella:** Galbani Whole Milk Low-Moisture Mozzarella

Melts into golden strings without sweating water into the fried cutlet crust. • 📍 Dairy section.

**FOOD SAFETY & INTERNAL TEMPERATURE: 165°F (74°C) MANDATORY USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR ALL POULTRY**

USDA Poultry Safety Minimum (≥165°F / 74°C): Chicken breast must reach a verified internal temperature of 165°F (74°C) in the thickest part to eliminate Salmonella. Pull promptly at 165°F (74°C) to keep lean white meat moist and tender.

**MASTER DONENESS CHECKPOINT:**

Crispy cutlet edges framing a molten center of golden-spotted bubbling mozzarella over rich tomato sauce.

**WHY IT WORKS:**

**Exposed Crispy Border Technique:** Laying marinara sauce and cheese strictly across the center of the fried cutlet keeps the outer perimeter exposed and crackling crisp under the oven broiler.

**TROUBLESHOOTING:**

**Cutlet breading turned mushy after baking:** Keep sauce on the center strip only and finish under the broiler for 4 minutes instead of baking for 20 minutes.