

Cooking with Calloway's

Chicken Parmesan Bread Bowl with Blue Label Organic Herbs

Ingredients

1 cup breadcrumbs
½ teaspoon fresh parsley, chopped
½ teaspoon garlic powder
½ teaspoon onion powder
¼ teaspoon fresh oregano
½ teaspoon salt
¼ teaspoon pepper
1 cup flour
3 eggs, beaten
2 boneless, skinless chicken breasts, in strips
oil, for frying
1 bread boule
8 oz mozzarella cheese, shredded
½ cup parmesan cheese, shredded
3 tablespoons butter, melted
3 cloves garlic, minced
1 tablespoon fresh parsley, chopped
1 tablespoon parmesan cheese, grated
marinara sauce
fresh basil, for serving



Directions

Preheat oven to 350°F. In a medium bowl, combine breadcrumbs, parsley, garlic powder, onion powder, oregano, salt, and pepper to breadcrumbs. Place flour and eggs in two other medium bowls. Roll the chicken breast in the flour, dusting off any excess. Dip the chicken into the egg, then place into the breadcrumbs, coating it completely. Heat the oil in a skillet over medium-high heat. Once the oil begins to shimmer, fry the breaded chicken strips until both sides are golden brown. Remove from heat and drain on a paper towel. Slice the cooked chicken breast into ½-inch (1 cm) thick strips. Slice the top of the bread boule off and scoop out the insides. Save the top of the boule. Spoon and spread some of the marinara sauce on the bottom of the boule, then layer on mozzarella, chicken strips, marinara, remaining mozzarella, parmesan, chicken strips, marinara, and remaining parmesan. Place the cap of the bread boule on top. Wrap the bread bowl in foil, then weigh it down with a heavy object for 30 minutes. In a small bowl, mix together butter, garlic, parsley, and parmesan cheese. Remove the foil from the bread bowl and brush the garlic butter mixture evenly over it. Bake for 30 minutes. Cool for 10 minutes and slice. Garnish with basil, if desired.

Enjoy!

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