

# Cooking at Riegelmann's

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## Chicken Parmesan with Sage and Prosciutto

2lbs chicken breasts  
2 eggs beaten  
3/4c flour  
1tsp salt  
1/2tsp pepper  
1-2tsp ground sage  
1-2 c grated parmesan cheese  
1 package or about 5 slices of prosciutto  
1 package fresh sage (or 10 or so leaves)

Pound chicken breasts or have butcher cut thin

Dredge chicken through eggs

Coat chicken well on both sides in flour mixture

Flour mixture (Flour, Salt, Pepper & ground sage)

Fry coated chicken breast for approximately 2 min on each side or until golden brown on medium heat and about 2TBL of olive oil

Remove chicken from pan and place on baking sheet

Put 1/8c or so of parmesan cheese on top of each piece of chicken

Lay a piece of prosciutto on top of the cheese to cover 50% or more of the chicken

Lay a sage leaf on top of the meat

Place in a preheated 350 degree oven for 20 min to finish

Serve hot over rice