

Brian's

Italian Pizza Chicken and Bruschetta pasta

1 package thin cut chicken breast.
1-cup flour
2 cups panko breadcrumbs
2 eggs
1 package corkscrew Italian pasta
20 pieces of pepperoni
3 cups mozzarella
1 tsp. dry basil
1 tap. Oregano
1 tsp. garlic powder
1 tsp. salt
1 tsp. pepper
8 vine tomatoes gutted and chopped
1 large onion diced
1 clove elephant garlic
1/2 tube of ready basil (in veggies section of store)
3/4-cup olive oil

Instruction- Coat chicken with seasoning of dry basil oregano garlic powder salt and pepper. Flour chicken...then egg, then panko breadcrumbs. Put on cooking tray lined with parchment. Top with pepperoni and mozzarella. Cook at 350 for 20 minutes. In the last three minutes turn oven to broil to give a light brown color to cheese. Cook pasta. In skillet combine, tomatoes, basil, onion, olive oil season with salt and sauté add pasta toss together and turn heat off. Serve