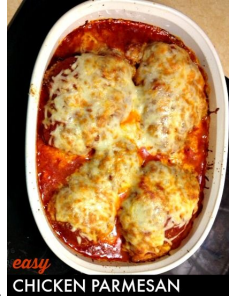


Easy Chicken Parmesan



Ingredients

- 4 chicken breasts, pounded flat
- Bread crumbs – Buy them, or make them by toasting bread in the oven. Run the toasted bread through a food processor along with seasonings of your choice.
- 1 can or jar of tomato-based pasta sauce
- Shredded mozzarella cheese
- Grated parmesan cheese
- 1 egg, scrambled with a couple tablespoons of milk
- A few tablespoons of vegetable oil

Instructions

1. Preheat oven to 375 degrees
2. Heat oil in a skillet
3. Dip chicken breasts in egg and milk mixture, then roll in bread crumbs
4. Fry breaded chicken in oil until golden on both sides (chicken won't be cooked all the way through, but don't worry)
5. Place chicken breasts in casserole dish and pour tomato sauce over the top of them.
6. Top with mozzarella and parmesan cheeses
7. Bake until chicken is cooked through and cheeses are brown and bubbly (usually around 40 minutes)
8. Use a spoon to remove any excess fat that may have collected
9. Serve over spaghetti or linguine



Rudolph Pancakes

Ingredients:

- Pancakes (various sizes); use your favorite pancake mix
- Sliced strawberries or raspberries ($\frac{1}{2}$)
- Grapes (cut in $\frac{1}{2}$)
- Ready Whip
- Bacon slices; cooked

Directions:

- Make pancake batter and cook pancakes
- Assemble the Rudolph face; use picture
- Squirt Ready Whip for white of eye, then place 1 half of grape in center
- Add strawberry slice or raspberry for nose
- Finish by adding bacon for antlers and mouth