

# Grilled Chicken Parmesan

By Jason Mallin– The backyard chef

Boneless Chicken Breasts  
Parmesan Cheese– Fresh Shredded or Block  
Mozzarella Cheese shredded

1 Garlic Clove  
Vermicelli – Pasta – any will do  
Red Sauce – Homemade if possible

## **GARLIC BUTTER EXTRA VIRGIN OLIVE OIL (EVOO) INFUSION**

Dice 1 fresh garlic clove and place into small sautee pan with 1 tbsp butter and 1 tbsp EVOO. Sautee mixture until garlic is a golden brown, but not burnt. Add onion to add more flavor as well. Strain mixture for addition to stuffed chicken breasts

## **GRILLED CHICKEN**

Fillet the chicken breasts like a pita pocket

Stuff chicken with thinly sliced parmesan, 1 tsp infused butter/evo

Use a toothpick to hold breast shut and place smooth side of breast down and grill

*Note: Cook chicken to internal temperature of a min. 165 degrees*

Place grilled chicken over bed of vermicelli pasta. Ladle 1 tbsp red sauce on chicken and top with shredded parmesan and mozzarella. Place in oven on broil to brown the cheese or just let the temp of chicken melt cheese. Spread more sauce over vermicelli and garnish with shredded parmesan, oregano and a piece of garlic bread.



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## THE BEST GRILLED GARLIC BREAD

Use only fresh French bread. Cut in a biased angle cut to ensure a large surface area for preparation. Spread on a light amount of EVOO and sprinkle with garlic salt and shredded parmesan. Put on grill wrapped in aluminum foil. After bread is warm, remove from wrap and place directly on grill surface and turn to other side until both sides are lightly browned.



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