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Recipe Title: Nickey's Chickkeys

Recipe Ingredients:

1. Chicken Breast
2. Egg Noodles
3. Egg
4. Panko Crumbs
5. Olive Oil
6. Pancetta
7. Butter
8. Heavy Cream
9. Garlic Salt
10. Season Salt

Recipe Instructions:

1. Fill pan with olive oil, set on medium heat. Boil water in large pot.
2. Whisk eggs, dice pancetta.
3. Mix panko crumbs (1 cup), season salt (1/2 tbsp), and garlic salt (1/2 tbsp) in a bowl.
4. Dip chicken breast in egg, and roll in panko crumb/seasoning mix till covered.
5. Fry chicken in olive oil for ten minutes (until brown on both sides).
6. Boil egg noodles for 8-10 minutes.

7. In separate pot, sauté pancetta (3/4 cup) with butter (2 tbsp). Slowly add heavy cream (2 cups) and garlic salt (1/2 tbsp).
8. Drain noodles, and place chicken on a papertowel to let excess oil drip off.
9. Serve noodles, place chicken on top of the noodles, and add the sauce on top of it all.