

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

**Name**

Victoria Katt

**Recipe Title**

Chicken Parmesan Bread

**Recipe Ingredients**

Pizza dough (Store bought or homemade)  
Garlic powder  
Olive oil  
Shredded mozzarella cheese  
Breaded chicken cutlet (store-bought or homemade)  
Tomato Sauce

**Recipe Instructions**

Get a cookie sheet lined with aluminum foil  
Spread a little bit of olive oil on the cookie sheet  
Spread out the pizza dough on the cookie sheet so it is flat  
Sprinkle some garlic powder on the dough  
Spread the tomato sauce evenly dough leaving about a 1/2 inch on the edges.  
Slice the breaded chicken cutlet and scatter the slices evenly on the dough  
Sprinkle the shredded mozzarella cheese evenly on top of the chicken  
Starting from the top end, roll the dough to create a loaf and pinch to seal the seams  
Shape the loaf into a horseshoe/ letter U  
Sprinkle the top with some garlic powder and extra mozzarella cheese  
Bake at 350 degrees Fahrenheit for about 30-40 minutes, or until the dough is golden brown.

