

# Penne Pasta With Chicken Cutlets & Roasted Eggplant



**Serves**

4

## **Ingredients**

[1-24oz Jar The Singing Chef's Tomato Basil sauce.](#)

4-4oz-Chicken cutlets, breaded and fried

1 -16oz Penne Pasta

1-small Italian eggplant, cut into 1/4 rounds, skin on roasted.

1/2 cup of Panko Italian breadcrumbs

1/2 cup of flour

3- eggs, beaten.

1/2 cup Vegetable oil for frying,

Sea Salt & Fresh Ground Black Pepper

1/4 cup of fresh Basil

Red Chili Flakes

## **Preparation Instructions**

Heat the oven to 350 degrees, Cut the eggplant into 1/4 inch rounds, salt and pepper and olive oil, and place on a baking sheet and put into the hot oven for 30 minutes. Check to make sure they do not over cook.

In a cast iron skillet, add 1/2 cup of the vegetable oil so it covers about half of the skillet.

Salt & pepper the cutlets and in three separate dishes, dredge each in flour, egg, and Panko Italian bread crumbs. Make sure the oil is hot by testing it with a drop of water. If it sizzles, it is ready

Place each cutlet into the hot oil, reduce to medium heat so as not to burn and cook for about 1 minute on each side. Do not overload the pan. Take cutlets out when golden brown and place on paper towels to drain. Continue with the rest until all done

When done, take the eggplant slices out of the oven and drain also on paper towels,. Season.

Cook penne al dente and drain. In a larger skillet heat the tomato basil sauce on medium low heat. When pasta is done add to the pan with the heated sauce.

Cut the chicken cutlets into small bite size strips and place in a bowl, Cut the eggplant slices into cubes and mix in with the cut chicken.

Add the eggplant & chicken to the penne pasta and mix all well.

Plate up into pasta bowls and sprinkle with Pecorino Romano or Parmesan cheese. Add some fresh basil and red pepper flakes and enjoy!