

KISS
THE COOK

COUNTRY COOKING MAKES YOU GOOD LOOKING™



EDITION 2:1 JANUARY

GO AHEAD - COOK TONIGHT
COOKING IS GOOD FOR THE SOUL

Cooking is my favorite way to unwind and refocus my thoughts. The smells, tastes, sights and sounds of the kitchen remind me I'm home from my travels



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I love to cook but sometimes my time is limited due to my travel schedule. Hard to go to the grocery store at midnight... (yes, I've done it plenty) One of my favorite quick and amazing meals is my chicken parmesan. BUT I CHEAT... how you might ask? Here is my secret, I go to Chic fil A and order just the chicken breast (perfectly deep fried and moist). Then I cook up angel hair pasta and fill my serving dish with the pasta then I add some spaghetti sauce*

over the pasta and then lay my chicken breast on the sauce which is on the pasta and add 2 or 3 good slices of fresh mozzarella cheese over my chicken and broil in the oven until the cheese melts then I top it with some fresh basil and WOW I have a delicious quick gourmet meal & I'm amazing - Don't forget to kiss the cook!

Deb's Famous
Chicken
Parmesan

DINNER
MAKE ME HAPPY!

Amazing Deb's Famous

Chicken Parmesan Ingredients

- 6 chicken breast from Chic fil A*
- 1 box of Angel hair pasta
- 1 large jar of spaghetti sauce* (add some garlic, onion, green peppers and spices to the sauce to liven it up a bit...)
- 1 ball of fresh mozzarella
- handful of fresh basil leaves chopped
- salt and pepper to taste

Preparation

- Cook the angel hair pasta as directed (I like angel hair because I like the thin pasta to hold the sauce)
- Open and season your jar of spaghetti sauce (you want it to taste like you worked in the kitchen tending it all day)
- Place cooked pasta in a lightly greased casserole oblong dish
- Pour sauce over the pasta
- Lay the chicken breasts on top*
- Cover breasts with mozzarella cheese
- Broil for 8-10 minutes until the cheese melts. Take from oven - add fresh chopped basil and serve hot.

*hide the chic fil a bags