

# Recipe for Chicken Parmagiana

1. Number
2. Plural Noun
3. Number
4. Number
5. Number
6. Number
7. Verb
8. Verb
9. Number
10. Noun
11. Plural Noun
12. Noun
13. Noun
14. Number
15. Verb
16. Number
17. Number
18. Number

# Recipe for Chicken Parmagiana

## Chicken Parmagiana

\* \_\_\_\_\_ whole boneless chicken \_\_\_\_\_

Number

Plural noun

\* \_\_\_\_\_ cups Ricotta cheese

Number

\* \_\_\_\_\_ slices Mozzarella cheese

Number

\* \_\_\_\_\_ cups crushed tomatoes

Number

\* \_\_\_\_\_ tablespoons cooking oil

Number

\* 1/4 teaspoon salt

\* 1/4 teaspoon pepper

\*

1/2 teaspoon oregano

\* 1/2 teaspoon garlic powder

\_\_\_\_\_ Verb the Ricotta with salt, pepper and oregano.

\_\_\_\_\_ Verb chicken with garlic powder and brown in skillet with 2 tablespoon oil, approximately

\_\_\_\_\_ Number minutes each side.

Remove and cool. Place chicken in baking \_\_\_\_\_ Noun side by side. Spoon 1/4 cup seasoned Ricotta and 1/4 c.

crushed \_\_\_\_\_ Plural noun in center of each \_\_\_\_\_ Noun.

Top each \_\_\_\_\_ Noun with \_\_\_\_\_ Number slices of Mozzarella and \_\_\_\_\_ Verb in preheated

\_\_\_\_\_ Number degree

oven for 20 minutes.

Makes Number to Number servings of chicken parmagiana.