

# Recipe for Chicken Parmagiana

1. Number
2. Plural Noun
3. Number
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11. Plural Noun
12. Noun
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15. Verb
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# 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 \_\_\_\_\_<sup>Number</sup> to \_\_\_\_\_<sup>Number</sup> servings of chicken parmigiana.

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