Parmesan Chicken

Glen Wright

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Informant:

Ariel Wright is a 21 year old Landscape Architect student attending Utah State University. She’s a younger sister of Glen Wright and stands as the middle child of five kids in her family. She loves LEGO Batman, the Muppets, and “artzy fartzy crafts”, as quoted by her. She enjoys gardening, singing, and talking long baths. She takes time to cook home-made meals, especially in college, because it allows her time to unwind and not think of school. She usually enjoys her homework, but not right now.

Context:

My sister Ariel lives in the same apartment complex as me, so we usually get together once a week or so. I send her a message to come over because I received a really unique “artesian” chocolate bar as a gift from work and I needed her input on the flavor. After juggling a few adjectives back and forth regarding the chocolate, she made a comment concerning the project I had open on my computer. I told her “better yet, I’d love for you to be a part of what’s on my computer right now.” I quickly discussed what folklore is and the nature of my collection project. She got conferrable and I started asking questions in-between typing her responses.

Text:

I actually have no clue where the recipe came from. I know it definitely didn’t come from grandma. It probably came from mom; she worked at a lot of Italian restaurants. I watched her make it my whole life and it’s one of my favorites. When I wanted to start making it, I would call her at work and ask about the recipe. Mom was always working, so I always felt like I was the one that cooked for our family. Dad would only cook Chinese food. That gets old really fast.

While I’ve been up here, I usually make it once or twice a month when I have time. But I love having it as often as I can because it’s easy to make and it’s yummy and we’ve had it for a long time. The only change that I’ve made to it has been replacing the spaghetti with spaghetti squash. Either than that, that’s it. It’s yummy, especially the pepperonis.
**Parmesan Chicken**

Chicken Breasts (one breast serves 1-2 people)

Italian breading and seasoning

Mozzarella cheese

Peperoni

Marinara sauce

Olive oil

2 large eggs

Flour

Preheat oven to 400.

Flatten chicken breasts with mallet.

Dip chicken in flour, eggs, and Italian breading, respectively. Fry in pan until golden brown on both sides.

Remove from pan and place on oven pan with tin foil.

Lather with marinara sauce, add peperoni, and top with a generous amount of mozzarella cheese.

Cook for 25 minutes. The cheese should be starting to bubble. Serve with pasta and Smith’s garlic bread.
Texture:

The moment Ariel walked into the room, she plopped herself on the floor and got comfortable. I would ask a question over my shoulder and race to keep up with her reply. At first, whenever I would look back, she would be staring back at me. Within a few minutes of questions, answers, and the clicking of my keyboard, her voice would trail off. I’d look back and her face would be in her phone. I cannot see what she’s doing, but I smile. She doesn’t multitask well, and her words start to blur together. She would shake off her doze, repeat a few phrases, and continue talking. Whenever she said “yummy,” she’d sink her chin down and make a toothy smile.