

General Tso's Chicken Parm Bacon Mozzarella: An Unforgettable Fusion Feast!

General Tso's Chicken Parm Bacon Mozzarella



OVEN
375°F

TIME
2-3 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

1 lb boneless, skinless chicken breast
1 cup General Tso's sauce (store-bought for convenience, or homemade)
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
6 slices cooked bacon, crumbled
1/2 cup breadcrumbs (Panko for extra crispiness)
1/4 cup flour
2 eggs, beaten
Salt and pepper to taste
Cooking spray (or a tablespoon of oil for pan-frying)

DIRECTIONS

- 1.** Preheat : Oven: Preheat your oven to 375°F (190°C).
- 2.** Prepare : Chicken Cutlets: Slice the chicken breast horizontally into thin cutlets, about 1/2-inch thick. If they're uneven, gently pound them between two pieces of plastic wrap to an even thickness. Season both sides with salt and pepper.
- 3.** Set : Up Breading Station: Prepare three shallow dishes: one with flour, one with the beaten eggs, and one with the breadcrumbs.
- 4.** Bread the : Chicken: Dredge each chicken cutlet first in the flour (shaking off excess), then dip it completely in the beaten eggs (letting excess drip off), and finally, coat it thoroughly with breadcrumbs, pressing gently to ensure adherence.
- 5.** Pan-: Fry Chicken: Heat a large skillet over medium-high heat and spray generously with cooking spray (or add 1-2 tablespoons of oil). Once hot, add the breaded chicken cutlets. Cook for 2-3 minutes on each side until golden brown and crispy. The chicken doesn't need to be cooked through at this point, as it will finish in the oven. Cook in batches if necessary to avoid overcrowding the pan.
- 6.** Assemble in : Baking Dish: Arrange the golden-brown chicken cutlets in a single layer in a baking dish.
- 7.** Sauce and : Top: Spoon the General Tso's sauce evenly over each chicken cutlet. Then, sprinkle generously with the crumbled bacon, followed by the shredded mozzarella cheese and grated Parmesan cheese.
- 8.** Bake: Place the baking dish in the preheated oven. Bake for 15-20 minutes, or until the cheese is beautifully melted, bubbly, and the chicken is cooked

through (internal temperature of 165°F/74°C).

9. **Serve : Hot:** Remove from the oven. Let it rest for a minute or two, then serve hot and prepare for a unique and delicious fusion experience!

SWAPS & NOTES

of General Tso's chicken and the comforting, cheesy embrace of Chicken Parmesan?

Prepare your taste buds for an adventure, because this General Tso's Chicken Parm Bacon Mozzarella is a culinary mashup that defies expectations and delivers an explosion of flavor.

It's crispy, saucy, cheesy, and packed with that irresistible bacon goodness - a truly unique dish that proves the best flavors often come from unexpected pairings.

Why I Love This Recipe This fusion dish might sound wild, but trust me, it's a stroke of genius.

TIPS FOR SUCCESS

Pound Chicken Evenly: This ensures the chicken cooks at the same rate and stays tender.

Don't Overcrowd Skillet: Frying in batches ensures the chicken gets crispy and doesn't steam.

Use Good Quality Sauce: A good General Tso's sauce makes a big difference in the final flavor.

Crispy Bacon: Make sure your bacon is nice and crispy before crumbling it, as it adds a vital textural element.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/general-tsos-chicken-parm-bacon-mozzarella-an-unforgettable-fusion-feast/>