



# Looking for something quick and easy this weekend?

## Chicken Parmigiana

### Ingredients (serves 6)

- 6 chicken breast fillets
- 1 eggplant
- 2 tablespoons olive oil
- 60g butter
- 425g can chopped Roma tomatoes
- 250g mozzarella cheese, thinly sliced
- 150g baby spinach leaves, to serve

### Method

1. Preheat oven to 200°C. Place chicken into a ceramic, ovenproof dish.
2. Thinly slice eggplant lengthways. Heat oil and butter in a non-stick frying pan over high heat. Cook eggplant, in batches, for 2 to 3 minutes each side or until tender and golden. Transfer to a plate lined with a paper towel.
3. Place eggplant over chicken. Spoon over tomatoes. Top with mozzarella. Bake for 20 to 25 minutes or until cheese is golden and chicken is cooked through. Serve warm with baby spinach leaves.

### Source

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Photography by Mark O'Meara

*just perfect with Bonking Frog  
Summer Merlot!*



### Don't be fooled by its name...

**Bonking Frog Summer Merlot** is an ideal food wine ANY time of the year. With lots of aromatic red-berry fruit, and crisp acidity to give balance, you'll find you can match it with a wide variety of foods, like -

- Parmigiana
- Pasta
- Vegetarian
- Seafood
- Chicken
- Pizza
- Asian cuisine

