



Noreen's Kitchen

Crunchy Pesto Parmesan Chicken

Ingredients

2 pounds boneless skinless chicken breasts	¼ cup olive oil
½ cup basil pesto	1 teaspoon Italian seasoning
1 cup shredded whole milk mozzarella	1 teaspoon dried basil
1 cup shredded Parmesan cheese	½ teaspoon cracked black pepper
1 cup Panko bread crumbs	½ teaspoon red pepper flakes (optional)

Step by Step Instructions

Preheat oven to 350 degrees.

Prepare a rimmed baking sheet with aluminum foil and vegetable oil spray.

If your chicken breasts have not been fileted, cut so you have two cutlets from each one. I usually use three chicken breasts for my family and have six cutlets.

Place chicken cutlets in a single layer on the prepared baking sheet. Set aside.

Combine cheeses, bread crumbs, olive oil and seasonings in a bowl. Toss to coat.

Evenly spread pesto on chicken breasts. Approximately 1 tablespoon per breast.

Evenly distribute bread crumb mixture on top of the chicken breasts. Press down slightly to be sure the mixture sticks.

Place chicken in oven for 25 to 30 minutes or until chicken is done and opaque or a meat thermometer reads 165 degrees.

Remove from oven and allow to rest for 10 minutes before serving.

ENJOY!!