

# **Noreen's Kitchen**

## **Easy Baked Chicken Parmigiana**

### **Ingredients**

2 pounds chicken breast, trimmed of fat and filleted lengthwise into thin pieces.

4 tablespoons, butter, melted

2 cup dry bread crumb

1 cup prepared tomato sauce

1 cup Mozzarella Cheese, shredded

1/2 cup Parmesan cheese, grated

### **Step by Step Instructions**

Preheat oven to 350 degrees.

Dry each piece of chicken on a paper towel then dip into the butter, making sure to get both sides.

Dip into bread crumb and coat thoroughly.

Place chicken pieces on a baking sheet lined with aluminum foil.

When you have breaded all of the chicken, bake in oven for 20 to 25 minutes until cooked through and no pink remains.

Remove chicken from oven and top each piece with some of the tomato sauce and a portion of each of the cheeses.

Return to oven, and turn the oven off. Leave chicken in the oven for 5 to 7 minutes or until cheese has melted completely.

Serve along with some dressed pasta and a green salad or vegetable of your choice.

**Enjoy!**