

Baked Chicken Parmesan

Ingredients

4 eaches skinless, boneless chicken breast halves

Salt and freshly ground black pepper

1/2 cup all-purpose flour

2 large eggs

1/2 cup panko bread crumbs

1/2 cup grated Parmesan cheese

1 (24-ounce) jar marinara sauce

8 ounces fresh mozzarella, thinly sliced

1/4 cup extra virgin olive oil



Method

Generously season the chicken.

Place the flour in a shallow bowl and season with salt and pepper

Crack the eggs into a second shallow bowl and whisk to combine

In a third shallow bowl, mix together the panko and the Parmesan

Preheat the oven at 350.

One piece at a time, dredge the chicken in the flour and then dip in the beaten eggs.

Transfer to the bowl with the panko and toss to coat.

Place chicken on a foil-lined broiler-safe baking sheet and cook until crispy.

Heat broiler to high. Top the chicken with marinara and mozzarella. Broil until cheese melts and begins to brown, 3 to 5 minutes. Serve.