

Yield: 4 chicken breasts

# Easy Weeknight Garlic Chicken Parmesan

## Prep Time

10 minutes

## Cook Time

40 minutes

## Total Time

50 minutes



## Ingredients

- 4 boneless skinless chicken breasts
- 1/2 cup butter
- 2 Tablespoons garlic cloves, finely minced
- 1 1/4 cup butter crackers, crushed
- 3/4 cup Parmesan cheese, grated
- 1 teaspoon Italian seasoning
- 1 cup Mezzetta Napa Valley Homemade pasta sauce, any flavor
- 4 slices of Mozzarella cheese or one cup of Mozzarella cheese, shredded

## Instructions

1. In a small bowl, melt the butter and stir in the minced garlic. In a large bowl, stir together the crushed crackers, Parmesan cheese and Italian seasoning.
2. Dredge the chicken through the butter/garlic mixture.
3. Next dredge the cracker mixture coating the chicken thoroughly.
4. Bake in a 375 degree oven for 30-45 minutes or until chicken is done.
5. Remove from oven.
6. Top each chicken breast with 1/4 cup of Mezzetta Napa Valley Homemade pasta sauce in your choice of flavor.
7. Add the cheese slices, one per chicken breast or sprinkle 1/4 cup of shredded cheese on each breast.
8. Place back in the oven for about 5 minutes to melt cheese. Remove as soon as cheese has completely melted.
9. Serve!



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