

Cheesy Baked Chicken

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 45 minutes

Chef's Notes

Another way to bake the chicken is to put the remaining bread crumb mixture in the bottom of the baking dish. This way the chicken doesn't stick and clean up is really easy afterwards!

Step 1: Prepare the Chicken

- 8 chicken breasts
- 4 cups of bread crumbs
- 1 cup of grated parmesan cheese
- 1 cup of grated cheddar cheese (or any other cheese you like)
- 2 eggs
- 2 cups of all purpose flour
- Garlic, Salt and Pepper for seasoning
- 1/2 cup of butter
- 4 cloves of garlic, finely minced

Preheat oven to 350 degrees F (175 degrees C).

What I really recommend here is for you to season the chicken like you usually do. Normally I use salt, pepper and garlic, spread the mixture on both sides of the chicken and I'm done. You can do it the way you prefer.

Melt the butter in a saucepan over low heat, and cook the garlic until tender, about 5 minutes.

In one plate, put the plain flour. In another plate, beat the eggs with a pinch of salt. Set both plates aside.

In a shallow bowl, mix the bread crumbs, Parmesan cheese, Cheddar cheese, parsley, oregano, pepper, and salt. Put the mixture into a food processor or it will be too thick

Press the seasoned chicken into the flour and then dip each chicken breast in the garlic butter to coat. After that, press the coated chicken into the bread crumb mixture. Arrange the coated chicken breasts in a 9x13 inch baking dish. Drizzle with any remaining butter and top with any remaining bread crumb mixture. Also drizzle the bottom so it doesn't stick.

Bake 30 minutes in the preheated oven, or until chicken is no longer pink and juices run clear. Sprinkle the chicken with freshly grated parmesan cheese and let it melt. Turn off the oven and the dish is ready to be served