

Cheesy Parmesan Chicken

This recipe is so tasty! It uses our split chicken breast, and it pairs great with steamed vegetables smothered with cheese sauce.

Course Main Dish
Cuisine Italian

Servings 2 PEOPLE
Prep Time 30 MINUTES
Cook Time 1 HOUR

Ingredients

- 2 King's Split Chicken Breast
- 1/2 cup Mayonnaise
- 1/2 cup Parmesan cheese (shredded)
- 1/4 tsp Dried Chopped Garlic
- 1/4 tsp Onion Powder
- 1/4 tsp Italian Seasoning
- 1 tbsp olive oil
- 1/2 jar Ragu 4 Cheese Sauce
- 1/2 sleeve Crackers (crushed)
- Salt & Pepper (to taste)

Instructions

1. In a small dish combine mayonnaise, parmesan cheese, chopped garlic, onion powder, italian seasoning, salt, & pepper- mix well.

2. Place olive oil in bottom of 9 x 9 glass baking dish.

3. Place thawed split chicken breast in pan.

4. Spoon cheese mixture on top of chicken breast.

5. Place in oven and cook for 45 minutes at 400 degrees.

6. Add crushed crackers and 1/2 jar of Ragu 4 Cheese Sauce on top of chicken and cook for an additional 15 minutes or until chicken is cooked through.