



# A Great Valu Great Meal!

## Date Night Chicken Parmesan

Serve with Italian bread and salad

1 jar of marinara sauce  
2 chicken breasts, pounded thin  
1 cup breadcrumbs  
2 tsp dried Italian seasoning  
2 tbsp. olive oil  
2 slices mozzarella cheese  
Salt & pepper  
1 egg, beaten  
Grated parmesan for garnish

Heat marinara sauce in a saucepan. Preheat oven to 425 degrees. Heat a large cast iron skillet in the oven. Combine breadcrumbs, Italian seasoning, olive oil, and salt and pepper in a dish. Dip each chicken breast in egg, then dredge in breadcrumbs to coat all sides. Remove skillet from the oven and coat the bottom with olive oil. Place chicken breasts in skillet and bake in oven for 15 minutes. Drizzle olive oil on top of chicken, flip over, and bake 15 additional minutes. Pour marinara sauce into skillet, spooning some on top of chicken. Add cheese on top and bake 10 more minutes. Done! Garnish with parmesan cheese.