



## Chicken Parmesan Alfredo



This recipe calls for:

**RAGÚ® Classic Alfredo Sauce**

**RAGÚ® Roasted Garlic Parmesan Sauce**

Prep time

**10 minutes**

Cook time

**30 minutes**

Servings

**4**

### Ingredients

4 boneless, skinless chicken breast halves (about 1-1/4 lbs.)

1 egg, beaten

3/4 cup Italian seasoned dry bread crumbs

1/4 tsp. paprika (optional)

1 jar RAGÚ® Classic Alfredo Sauce, divided

1/2 cup shredded Mozzarella cheese (about 2 oz.)

1 medium tomato, chopped

## **Instructions**

1. Preheat oven to 400°F. Dip chicken in egg, then in bread crumbs combined with paprika, coating well. Arrange chicken in 13 x 9-inch baking dish.
2. Bake, uncovered, 20 minutes. Remove pan from oven. Top chicken with 1 cup sauce, cheese and tomatoes. Return to oven.
3. Bake an additional 10 minutes or until chicken is cooked through. Serve with remaining warmed sauce. If desired, sprinkle with grated Parmesan cheese.