



## Oven Baked Chicken Parmesan



This recipe calls for:

**Six Cheese Sauce**

**Old World Style® Traditional Sauce**

**Tomato, Garlic & Onion Sauce**

**RAGÚ Simply™ Traditional Pasta Sauce**

Prep time

**20 minutes**

Cook time

**30 minutes**

Servings

**6**

### Ingredients

3/4 cup plain dry bread crumbs

1/2 tsp. Italian seasoning

1/4 tsp. garlic powder

6 (about 2 lbs.) boneless, skinless chicken breast halves

1 egg, beaten

1 jar RAGÚ® Old World Style® Traditional Sauce  
1 cup shredded part-skim Mozzarella cheese (or Parmesan cheese)

## **Instructions**

1. Preheat oven to 400°F. Combine bread crumbs, Italian seasoning and garlic powder in shallow dish. Dip chicken in egg, then crumb mixture; turn to coat.
2. Arrange chicken in 13 x 9-inch baking dish. Bake 20 minutes.
3. Pour sauce over chicken; top with cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked.

Tip: Most dishes that call for frying can be baked to cut down on the fat. Try substituting eggplant for chicken for a vegetarian version.