



Alfredo with Chicken & Tomato



This recipe calls for:

Classic Alfredo Sauce

Roasted Garlic Parmesan Sauce

Prep time

10 minutes

Cook time

18 minutes

Servings

4

Ingredients

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

1 egg, slightly beaten

1/2 cup Italian seasoned dry bread crumbs

2 Tbsp. olive oil

1 jar RAGÚ® Classic Alfredo Sauce

2 plum tomatoes, cut into 8 slices

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

Instructions

1. Dip chicken in egg, then bread crumbs. Heat olive oil in 12-inch nonstick skillet over medium-high heat and lightly brown chicken. Remove chicken and set aside.
2. Stir sauce into same skillet and bring to a boil. Reduce heat to low. Return chicken to skillet; arrange 1 tomato slice on each chicken breast half. Cover and simmer 5 minutes.
3. Evenly top chicken with cheese and simmer covered an additional 2 minutes or until chicken is thoroughly cooked. Serve, if desired, over hot cooked pasta and garnish with chopped fresh basil or parsley.