



## Oven Baked Chicken Parmesan



This recipe calls for:

### Six Cheese Sauce

Prep time

**20 minutes**

Cook time

**30 minutes**

Servings

**12**

### Ingredients

- 1 1/2 cups plain dry bread crumbs
- 3/4 tsp. Italian seasoning
- 1/2 tsp. garlic powder
- 12 boneless, skinless chicken breast halves
- 2 eggs, beaten
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 2 cups part-skim Mozzarella cheese (about 8 oz.)

### Instructions

1. Preheat oven to 400°F. Combine bread crumbs, Italian seasoning and garlic powder in shallow dish. Dip chicken in eggs, then crumb mixture; turn to coat.

2. Arrange chicken in two 13 x 9-inch baking dishes. 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.