

Marinated Chicken with Panko Parmesan Crust

1.25 lbs. Dinner's Ready Marinated Chicken Breast
1 Egg, beaten
2 tbs. Water
1 cup Panko Bread Crumbs
2 tbs. Grated Parmesan Cheese
3 tbs. Olive Oil

Preheat oven to 350° F.

Combine beaten egg and water.

Combine panko bread crumbs and parmesan cheese.

Heat olive oil in a heavy skillet over medium heat.

Dip the Dinner's Ready Marinated Chicken Breast in the egg mixture then coat with the panko mixture, pressing the bread crumbs into the chicken.

Cook the chicken in the skillet 3-4 minutes per side to get a golden brown color on the outside.

Transfer the chicken to a baking sheet and finish cooking in the oven, about 20-25 minutes, until internal temperature reaches 165° F.

Suggested Side Dishes:

Dinner's Ready Dinner Salad
Dinner's Ready Garlic Bread with Cheese
Dinner's Ready Spring Vegetable Mix
Dinner's Ready Garlicky Green Beans
Pasta with Dinner's Ready Marinara Sauce