



The Best Parmesan Chicken Bake



Prep
15 m

Cook
35 m

Ready In
50 m

allrecipes!

SAFeway

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Chef John

"This chicken Parmesan is done casserole style (so, no breading or frying!), but still offers up that irresistible combination of tender chicken, crunchy/cheesy coating, and flavorful sauce."

Ingredients

2 tablespoons olive oil	1/4 cup chopped fresh basil
2 cloves garlic, crushed and finely chopped	1 (8 ounce) package shredded mozzarella cheese, divided
1/4 teaspoon crushed red pepper flakes, or to taste	1/2 cup grated Parmesan cheese, divided
6 skinless, boneless chicken breast halves	1 (5 ounce) package garlic croutons
2 cups prepared marinara sauce	

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Coat the bottom of a 9x13 inch casserole dish with olive oil, and sprinkle with garlic and hot red pepper flakes.
- 3 Arrange the chicken breasts in bottom of the dish, and pour marinara sauce over chicken. Sprinkle basil over marinara sauce, and top with half the mozzarella cheese, followed by half the Parmesan cheese. Sprinkle on the croutons, then top with the remaining mozzarella cheese and remaining Parmesan cheese.
- 4 Bake in preheated oven until cheese and croutons are golden brown and the chicken is no longer pink inside, about 35 minutes to an hour, depending on the shape and thickness of your chicken breasts. An instant-read thermometer inserted into the thickest part of a chicken breast should read at least 160 degrees F (70 degrees C).

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**Star Olive Oil Extra
Virgin**

\$4.99 - expires in 4
days

Chicken Breasts

Boneless Skinless

\$5.99 - expires in 4
days

Chicken Breast

Boneless, Skinless

\$3.99 - expires in 4
days