

Artichoke Chicken

Ingredients

1 cup bottled Italian dressing
4 skinless, boneless chicken breast halves
1 Tbsp olive oil
1 (15-oz) can artichoke hearts, drained and chopped
3/4 cup grated Parmesan cheese
3/4 cup mayonnaise
1/4 tsp garlic powder

Directions

Marinate chicken breasts in Italian dressing a few hours to overnight.

Preheat oven to 375°F.

Heat olive oil in non-stick skillet over medium-high heat. Remove chicken from marinade and cook 2 minutes per side. Place chicken on foil lined baking sheet.

In a medium bowl, mix together chopped artichoke hearts, Parmesan cheese, mayonnaise, and garlic powder. Spread artichoke mixture evenly on top of chicken.

Bake for 20 to 25 minutes, until juices run clear.