

Have You Tried The Most Delicious Chicken Breasts Ever

Ingredients

1½ cup Land O' Lakes butter, melted

2 tablespoons minced garlic

2 teaspoons McCormick garlic powder, divided

1½ teaspoon seasoning salt

¾ cup seasoned dry bread crumbs

1½ cup finely grated Kraft cheddar cheese

¼ cup freshly grated parmesan cheese

1½ teaspoon ground black pepper

4 boneless skinless chicken breasts

shredded cheddar cheese (optional, use any amount desired)

Instructions:

Preheat oven to 350 degrees.

Grease an 11 x 7-inch pan.

In a bowl, mix together melted butter, minced garlic, 1 teaspoon garlic powder and salt.

In a separate bowl, mix together the dry breadcrumbs, ½ cup finely grated cheddar cheese, Parmesan cheese 1 teaspoon garlic powder and coarse ground black pepper.

Dip chicken breasts first in butter mixture; then in crumb mixture.

Place in prepared pan and bake uncovered for 35-45 minutes or until cooked through, larger breasts may take more time (placing the chicken on a rack in a pan will produce an extra crispy crust).

Top with shredded cheddar or mozzarella the last 5 minutes of cooking (this is only optional).

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