

# 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).

*From:*

*<https://reciperoost.com/2017/02/23/time-make-delicious-chicken-breasts-eve>*