



## Easy Chicken Parmesan

### Instructions:

Chicken parmesan starts with crispy breaded chicken for delicious flavor and texture!

Pound the chicken to 1/2" with a meat mallet or rolling pin to ensure even cooking.

If the chicken breasts are extra large, you can cut them in half before breading.

Pat dry before dipping into the beaten eggs and then the gluten free breading/parmesan mixture.

Press the GF breading onto the chicken to help it adhere.

Brown the chicken breasts in a bit of oil, a few minutes on each side (no need to cook through, it'll bake in the oven).

Place in a casserole dish and top with marinara sauce, mozzarella and parmesan cheese. Don't skimp on the cheese, the gooey cheese really makes the best chicken parmesan!

Serve with gluten Free pasta