



Parmesan
and Lemon
Crusted Chicken

Serves 6



Ingredients

6 skinless, boneless chicken breasts	2 teaspoons Italian Seasoning
Juice of a large lemon	1 teaspoon salt
1 egg	½ teaspoon pepper
1 ½ cups dry breadcrumbs	½ teaspoon paprika
½ cup grated Argitoni Parmesan Fresh Grated Cheese	2 lemons, cut into wedges

Instructions

1. Preheat the oven to 350 degrees. Line a sheet pan with foil.
2. In a medium sized bowl, combine the lemon juice and the egg. Beat until combined. Set aside.
3. On a large plate, combine the breadcrumbs, Parmesan cheese, Italian Seasoning, salt, pepper and paprika. Mix with a fork to combine.
4. Dip each chicken breast in the egg mixture, coating thoroughly.
5. Dip each breast into the breadcrumb mixture, coating thoroughly and pressing breadcrumbs to the chicken.
6. Place each coated chicken breast on the foil lined sheet pan.
7. Place chicken breasts into the oven and cook for 20 - 30 minutes until the chicken is browned and the internal temperature has reached 165 degrees.
8. Remove from the oven and serve with lemon wedges.