

Zesty Mozzarella Chicken

- 1 egg white, lightly beaten
- 2 Tbsp. milk
- 1 cup cracker crumbs
- 2 Tbsp. Parmesan cheese
- 1/4 tsp. each salt, pepper, garlic powder, cayenne pepper, and dried oregano
- 4 boneless skinless chicken breast halves
- 2 Tbsp. butter
- 1/2 cup pasta sauce
- 1/2 cup (4 oz) shredded mozzarella or Italian blend cheese



In a shallow bowl, combine egg white and milk.

In another bowl, combine the bread crumbs, Parmesan cheese, and seasonings.

Dip each chicken breast in the egg white mixture, then in the crumb mixture. Melt butter in a skillet; brown chicken on both sides until pink and juices run clear.

Meanwhile, heat the pasta sauce until warm. When chicken is done, sprinkle with mozzarella cheese. Remove from the heat and cover for 2-3 minutes or until cheese melts. Serve with pasta sauce.

Recipe adapted from *A Taste of the Country Eighth Edition* cookbook

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