

# Baked Chicken Romano



PREPARATION TIME  
20 minutes



COOKING TIME  
20 minutes



PERFECT PARTNER  
Caesar salad



## SHOPPING LIST

- chicken
- fresh parsley
- Romano cheese

## ON HAND

- Dijon mustard
- bread crumbs
- butter
- flour
- salt
- pepper

**MONEY**  
**Cook's**  
**SAVER**

Romano cheese shares a crumbly texture with Parmesan but is made with whole milk for a richer taste—and a higher price. Lower the cost of this dish by substituting Parmesan cheese.

## INGREDIENTS

- 10 tablespoons butter, divided
- 2 tablespoons Dijon mustard
- 1 cup bread crumbs
- 1 cup grated Romano cheese
- 1/4 cup minced fresh parsley
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 6 skinless, boneless chicken breasts (4 ounces each)

SERVES **6**

## COOKIN' *Express*

• Have chopped parsley always on hand. Buy several bunches at a time. Wash, dry, and chop the leaves. Freeze the parsley in a tightly-sealed container for up to 2 months.

### Make Ahead

The coating will adhere to the chicken better if prepared at least 1 hour ahead and refrigerated.

### ♦ VARIATION

For a light herb flavor, use 1 tablespoon dried tarragon instead of the parsley.

- 1** Preheat oven to 350°F. Melt 8 tablespoons butter in a small saucepan; stir in mustard.



- 2** Combine bread crumbs, Romano and parsley in a shallow dish. Combine flour, salt and pepper in another shallow dish. Coat chicken with flour. Dip in melted butter. Roll in crumb mixture.

- 3** Heat remaining 2 tablespoons butter in a large skillet over medium-high heat. Add chicken; cook, turning once, until lightly browned on both sides, about 10 minutes.



- 4** Place chicken in a large baking dish. Bake until cooked through, about 20 minutes.