

Chicken Milano



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
fettuccine



For inexpensive Italian bread crumbs, place 3 slices of bread on a baking sheet. Bake at 300°F until toasted. Cool; crush between 2 pieces of waxed paper with a rolling pin. Sprinkle with basil and oregano.

SHOPPING LIST

- chicken breasts • half-and-half
- Swiss cheese • marinara sauce
- Parmesan cheese
- mozzarella cheese
- Italian bread crumbs

ON HAND

- flour • butter • eggs

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INGREDIENTS

- 6 skinless, boneless chicken breasts (4 ounces each)
- 1/2 cup all-purpose flour
- 2 eggs, beaten
- 1 cup Italian bread crumbs
- 1/2 cup butter or margarine
- 1 cup marinara sauce
- 1 cup half-and-half
- 1/2 cup mozzarella cheese, shredded
- 1/2 cup Swiss cheese, shredded
- 1/4 cup grated Parmesan cheese

SERVES 6

COOKIN'
Express

• Pound chicken breasts to 1/4-inch thickness, then thinly slice. The chicken will brown more quickly in step 2 and baking time will be reduced to about 20 minutes in step 4.

Make Ahead

Prepare dish as recipe directs but do not bake. Cover and refrigerate for up to 2 hours. Bake, loosely covered, until cooked through, about 40 minutes.

♦ VARIATION

Turkey is an easy substitute for the chicken when you're looking for a change. Use turkey tenderloins for the best results.

- 1** Preheat oven to 350°F. Roll each chicken breast in flour; dip in beaten egg. Roll in bread crumbs to coat well.



- 2** Heat butter in large skillet over medium-high heat; add chicken pieces. Cook until browned on all sides, about 10 minutes.

- 3** Mix marinara sauce and half-and-half in a small bowl, reserving 2 tablespoons. Pour into baking dish. Arrange chicken in prepared dish.



- 4** Mix mozzarella, Swiss and Parmesan cheeses in a small bowl. Sprinkle over chicken. Top with reserved sauce. Bake, loosely covered, until cooked through, about 30 minutes.