Easy Chicken Parm

Description

There are always a few ingredients that I have in the pantry, spaghetti sauce in the jar. While sometimes I make spaghetti sauce from scratch, I also sometimes need to put together a meal when I have gotten home from a long day, and it beats re-heating something that came pre-packaged and out of the freezer. I always keep a few frozen chicken breasts in the freezer. I love the individually wrapped ones because I can defrost those quickly in a sink of warm water.

Ingredients

- 4 boneless skinless chicken breasts
- 1 jar spaghetti sauce
- 4 tsp grated parm
- 4 slice mozzarella

Summary

Yield: 4
Source: CopyKat
Prep Time: 30 minutes
Category: Poultry
Cuisine: American

Instructions

Preheat oven to 375 degrees.

Spray non-stick spray in a 9 x 13 inch baking dish.

Season chicken breasts with garlic salt and pepper, place chicken in baking dish.

Top chicken breasts with sauce, cover chicken breasts completely.

Bake chicken breasts for approximately 20 minutes, remove chicken from oven.

Sprinkle Parmesan cheese on top.

You may add Mozzarella cheese if you like.

To brown the cheese, turn your oven on broil and broil until the cheese turns brown, this may only take a minute or two.

Notes

Serve with sauteed green beans and buttered noodles