

CHICKEN PARMIGIANA

PAGE 26 • BEST BY:

Directions Completely thaw in refrigerator. Preheat oven to 375°F/190°C. Place chicken in a greased baking dish. Bake, uncovered, for 20 minutes. Pour red sauce evenly over each piece of chicken and continue baking for 10 minutes longer, or until an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C. Place a slice of cheese on top of each piece of chicken and bake until melted.

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