

# Pesto Parmesan Chicken

- Prep Time 10 min
- Total Time 30 min
- Servings 4

- 4 boneless skinless chicken breasts (about 1 1/4 lb)
- 3 tablespoons basil pesto
- 2 tablespoons mayonnaise
- 1/2 cup Progresso™ plain panko crispy bread crumbs
- 1/2 cup finely shredded Parmesan or Asiago cheese
- Fresh basil leaves, if desired



1. Heat oven to 400°F. Line baking sheet with foil; spray with cooking spray. Between pieces of plastic wrap or waxed paper, place each chicken breast smooth side down; gently pound with flat side of meat mallet or rolling pin until about 1/2-inch thick.
2. In shallow dish, mix together pesto and mayonnaise. In another shallow dish, mix together bread crumbs and cheese. Dip chicken into pesto mixture then dip in panko mixture. Place on baking sheet.
3. Bake 15 to 20 minutes, turning once, until juice of chicken is clear when center of thickest part is cut (165°F) and coating is golden brown. Garnish with basil.