

Skillet Chicken Parmesan

- Prep Time 25 min
- Total Time 25 min
- Servings 4

- 3/4 cup Original Bisquick™ mix
- 1 teaspoon Italian seasoning
- 2 tablespoons grated Parmesan cheese
- 1 egg
- 4 boneless skinless chicken breasts (4 oz each)
- 3 tablespoons olive or vegetable oil
- 2 cups tomato pasta sauce (from 26-oz jar)
- 1 cup shredded Italian cheese blend (4 oz)



1. In shallow dish or pie plate, mix Bisquick mix, Italian seasoning and Parmesan cheese. In another shallow dish or pie plate, beat egg.
2. Coat chicken with Bisquick mixture, then dip into egg, and coat again with Bisquick mixture.
3. In 12-inch nonstick skillet, heat oil over medium heat. Add chicken; cook 4 to 6 minutes, turning once, until golden brown.
4. Cover; cook 8 to 10 minutes longer, turning once, until juice of chicken is clear when center of thickest part is cut (170°F). Remove from skillet to plate.
5. Add pasta sauce to skillet. Place chicken on top of sauce. Sprinkle with Italian cheese blend. Cover; cook 2 to 3 minutes or until bubbly and cheese is melted.