

Chicken Parm with Oven Roasted Tomatoes, Basil & Mozzarella

Servings: 1

INGREDIENTS

- 1 ea Patuxent Farms® Premium Beer Battered Chicken Breast Filets
- 3 oz chunky marinara sauce
- 2 oz roasted tomatoes
- 1 t fresh basil
- 4 oz Glenview Farms® Mozzarella Cheese
- 1 oz grated parmesan cheese

PREPARATION

Deep fry Premium Beer Battered Chicken Breast Filets for 6 minutes

Layer in skillet, chunky marinara sauce, chicken, roasted tomatoes, fresh torn basil and top with additional marinara sauce, shredded mozzarella and parmesan. Bake in oven till golden brown and bubbly.

