

CHEESY CHICKEN MILANESE

(tastes better than it looks!)

Ingredients:

- 2 pack chicken breast (large)
- 1/2 cup seasoned bread crumbs
- 1/2 cup shredded cheese (marble/cheddar/mozza)
- 2-3 tablespoons light mayo
- 2+ tablespoons olive oil
- Salt and pepper



Instructions:

- (1) Carefully slice chicken breasts lengthwise and parallel to the cutting board to split each breast into two thinner pieces. Pat each piece with a paper towel. Season both sides of chicken with salt and pepper.
- (2) Pour breadcrumbs on a large plate and coat the chicken lightly with the light mayo. Press both sides of chicken in the breadcrumbs.
- (3) Heat large non-stick pan with the oil on high. When *hot*, add the chicken (don't overcrowd). Fry 4-5 min per side.
- (4) Transfer to a foil-lined baking sheet. Sprinkle the cheese on top and *broil* on top rack for 2-3 minutes (until cheese is golden).