

Featuring Tennessee Gourmet® Products

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Crusted Chicken

2 large eggs	Salt and fresh ground pepper to taste
1 cup dried Italian style bread crumbs	6 Tbsp. Extra Virgin Olive Oil (EVOO)
³ / ₄ cup fresh grated Parmesan cheese	1 Tbsp. unsalted butter
4 (8-10 ounce) chicken breasts	4 Tbsp. Tennessee Gourmet® Apricot & Spice (your choice of flavor)

Preheat oven 325°.

Whisk the eggs in a pie plate to blend. Place the bread crumbs in another pie plate. Place the cheese in a third pie plate. Sprinkle the chicken generously with salt and pepper. Coat the chicken completely with the cheese, patting to adhere. Dip the chicken into the eggs, then coat completely with the bread crumbs, patting to adhere.

Heat the EVOO in a large skillet on medium high heat and add the butter after the oil is hot. Brown each side of the chicken until golden brown 3-4 minutes per side. Remove from pan and plate on a baking dish. Spoon Apricot & Spice on each chicken breast. Place chicken in the oven and continue cooking until they have reached an internal temperature of 165°F. Remove from the oven allow them to rest for 5 minutes before serving.