



Tender Chicken Delight

Description

Ingredients

- 4 boneless chicken breasts approximately 1 lb. or 450g
- 1 cup mayonnaise or Greek yogurt
- 1 tsp garlic powder
- 1 cup Parmesan cheese divided
- 1 tsp seasoning salt
- ½ tsp black pepper

How To Make Tender Chicken Delight

- Begin by cutting each chicken breast into three equal pieces.
- Place the chicken pieces in a bowl and let them marinate in the refrigerator overnight.
- Preheat your oven to 375°F (190°C).
- In a small bowl, combine mayonnaise (or Greek yogurt), half of the Parmesan cheese, garlic powder, seasoning salt, and black pepper. Mix until well combined.
- Take a baking dish and arrange the marinated chicken pieces evenly.
- Spread the mayonnaise mixture over each chicken breast, ensuring they are evenly coated.
- Sprinkle the tops of the chicken breasts with the remaining Parmesan cheese.
- Bake in the preheated oven for 40 to 45 minutes or until the chicken is cooked through.
- Once cooked, remove from the oven and serve this delightful dish to your eagerly awaiting guests or family members.

Category

1. Grandma Recipes

Date Created

12/07/2024

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