



# Creamy Caesar Baked Chicken Breast

Preparation time: 40 minutes Serving size: 4 8oz portions

## Ingredients:

- 2lbs Chicken breast, boneless and skinless
- ½ Cup Creamy Caesar Salad Dressing (not vinaigrette)
- 6 slices of provolone or 1 ½ Cups Shredded Mozzarella
- 1 Cup Croutons
- 1 tablespoon butter, melted
- 1 teaspoon salt
- 1 teaspoon pepper

## Directions:

1. Place chicken breast flat into a baking dish and season with salt and pepper
2. Pour Caesar dressing over chicken to cover
3. Place sliced or shredded cheese on top of chicken
4. Crush croutons to create crumbs, then mix in melted butter. Sprinkle croutons over chicken.
5. Bake at 375°F for 20-30 minutes or until the internal temperature reaches 165°F

NOTE: If breadcrumbs brown too quickly, cover with foil until chicken fully cooks.



An EEO/AA Institution: Extension is a unit of the University of Nevada, Reno's College of Agriculture, Biotechnology & Natural Resources engaged in Nevada communities, presenting research-based knowledge to address critical community needs. It is a county-state-federal partnership providing practical education to people, businesses and communities.



This material was funded, in part, by USDA's Supplemental Nutrition Assistance Program (SNAP). This institution is an equal opportunity provider.



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