Parmesan Crusted Chicken Breasts

Cooking Directions: Thaw in refrigerator. Preheat oven to 425 degrees. Cover pan with foil. Bake for 20 minutes or until chicken is cooked thoroughly and juices run clear. Season with fresh cracked pepper, if desired.

Ingredients: Chicken breasts, mayonnaise, grated Parmesan cheese, lemon juice, Italian seasoned bread crumbs

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