

Pizza Chicken

Based on the recipe by Hungry Girl

Ingredients

- 1 cup green pepper, diced
- 1 cup onion, diced
- 1 cup sliced mushrooms
- 1 pound chicken breasts (usually 2 breasts)
- 1 teaspoon pizza sprinkle
- salt and pepper, to taste
- 1 cup pizza sauce
- 1/2 cup shredded mozzarella
- 16 sliced turkey pepperoni, chopped
- 2 Tablespoons grated Parmesan cheese

In a medium skillet sprayed with cooking spray, saute peppers, onions and mushrooms until softened.

While, veggies cook, place chicken on a cutting board. Carefully filet each chicken breast by pressing down with the palm of your hand and slicing in half through the thickness of each one to make 4 thin chicken breasts. Arrange on a baking sheet.

Season each breast on both sides with pizza sprinkle, salt and pepper. Arrange on a greased baking sheet.

Spread pizza sauce over each chicken breast to cover. Then top with mozzarella cheese.

Once cooked, divide veggies evenly over chicken breasts. Top with chopped pepperoni and grated Parmesan.

Bake at 350 degrees F for 30 minutes or until the temperature reaches 165 degrees.

Remove from oven and serve.

Makes 4 servings.

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