

Ritz and Cheese Chicken

Recipe from Chelsea at www.mmmcafe.blogspot.com

2 large chicken breasts
1/2 tsp salt
1/4 tsp pepper
2 Tbs milk
1 egg
1 cup colby jack cheese, grated
1/4 cup fresh grated parmesan
1/2 sleeve Ritz crackers, crushed
1/4 tsp garlic powder
1 tsp dried parsley
5 ounces cream of chicken soup
1 Tbs sour cream
1 Tbs milk

Preheat oven to 375. To make the sauce, in a saucepan, stir together cream of chicken soup, milk and sour cream. Heat to a light simmer and set aside.

Season the chicken breasts with salt and pepper. In one bowl, whip the milk and egg. In a second bowl, combine the cheese of your choice and parmesan. In the third bowl, mix ritz crackers, garlic powder and parsley. Dredge chicken in eggs, then cheese, then ritz crumbs. Place in a baking dish. Bake for 25 minutes.

Remove from oven, top with preheated sauce, and serve.

Serves 2.

Recipe adapted from jaimecooksitup.blogspot.com