

Chicken Parmesan

Shopping List: (will feed 8 scouts or 6 adults)

6 Tbls	Olive Oil
2 Tsp	Fresh Rosemary
2 Tsp	Fresh Thyme
2 Tsp	Fresh Italian Parsley
8	Boneless Chicken Breasts
3 Cups	Marinara (Spaghetti Sauce)
1 Cup	Shredded Mozzarella Cheese
1/2 Cup	Grated Parmesan Cheese
4 Tbls	Butter, cut into pieces
	Salt & Pepper

Garlic Bread
Salad
1 lb. Pasta

Equipment:

Mixing Bowl
Whisk
14" Dutch Oven

Directions: Chop fresh herbs, mix oil and herbs/seasonings in a bowl to blend. Season the chicken with salt and pepper, brush both sides with herb oil. Spray the Dutch oven with cooking spray, heat the Dutch oven and brown the chicken. Pour Marinara sauce over and around the chicken, sprinkle the Mozzarella, Parmesan, and butter over the chicken and bake until the cheese is melted and the chicken is cooked through. Serve over pasta with garlic bread and salad.