



Total Time  
**60 MIN.**

Serving Size  
**4 OZ / 125 ML**

Difficulty  
**EASY**

Yields  
**20**

You can't go wrong with this Italian-inspired dish: breaded chicken, parmesan, tomato sauce and mozzarella. Serve as a main dish as is or on a Panini. Make extra sauce for your other Italian-inspired dishes!



**Tip**

4 oz Chicken plus sauce. Great served with buttered pasta or mashed potatoes. The sauce works well as a pasta sauce.

**INGREDIENTS**

	WEIGHT	MEASURE
Boneless Chicken Breasts	20 x 4 oz	20 125 g
Breadcrumbs	9 oz	270 g
Parmesan Cheese, shredded	6 oz	180 g
Eggs, beaten	8 each	8 each
Spanish Onion, chopped	15 oz	450 g
Garlic, minced	2 tbsp	30 mL
Thyme, crushed	2 tsp	10 mL
Basil, crushed	2 tsp	10 mL
Campbell's® Condensed Tomato Soup	48 oz	11/2 L
Tomato Paste	24 oz	720 g
Water	3 cups	750 mL
Mozzarella Cheese, shredded	12 oz	360 g

**INSTRUCTIONS**

1. Prepare chicken: Combine "crumbs and parmesan cheese". Dip chicken in egg and then "crumbs to coat". Refrigerate overnight if possible.
2. Prepare sauce: Sauté onions and garlic in small amount of vegetable oil. Stir in thyme, basil, soup, paste, and water. Simmer 30 minutes.
3. Brown chicken in skillet until brown on both sides. Place in baking dish and put mozzarella cheese evenly over each portion. Pour sauce over top. Bake uncovered at 350° F (180° C) for 30 – 40 minutes.