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SHEET PAN PARMESAN CHICKEN

4 boneless, skinless chicken breasts
(approx. 1 ½lb (.681kg))

2 Tbsp. **Chicken Parmesan One
Sheet Pan Seasoning Mix**

¼ cup oil

2 zucchini, cut into ½" slices*

1 container (283 g) grape tomatoes*

½ cup marinara sauce

½ cup mozzarella cheese, shredded

½ cup panko crumbs

Preheat oven to 425°F. Lightly spray a sheet pan with non-stick cooking spray for easy clean-up (you can also line the sheet pan with non-stick foil). Slice chicken breasts in half, horizontally, to make thinner. In a small bowl, combine seasoning and panko, mix until seasoning is evenly distributed. In a resealable bag or bowl, combine seasoning mix, oil and chicken breasts. Close bag securely and squeeze bag to thoroughly coat the chicken. Do not discard seasoning, you will use for vegetables.

Place chicken on prepared sheet pan. Place vegetables in bag containing the seasoning. Close bag securely and toss until vegetables are thoroughly coated with seasoning. Arrange vegetables around chicken and bake for 10 minutes or until chicken is cooked through. Remove from oven. Spoon sauce evenly over chicken. Sprinkle with cheese and bake for 5 minutes or until cheese is melted.

* Substitute zucchini and tomatoes with 4 cups assorted fresh vegetables of your choice.



• **Chicken Parmesan One Sheet Pan Seasoning Mix**