

Delicious meal leaves easy leftovers

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Now that summer is approaching, I am back to pulling out my bigger recipes that I know will leave a meal or two of leftovers for my husband to eat on his way through town at lunch. Not only does it work for him to have a hot lunch, but on nights when I would rather be outside than cooking, the fridge already holds many options to choose from.

This recipe is GREAT for that. To top it off, it is easy to prepare. Sometimes to make it go a little farther, I will slice my chicken breasts up into thick strips and lay them in the pan instead of leaving them whole. It's easier for the kids and for a leftover meal.

Try it how you like and top it off with some sweet corn or green beans as a side.

Chicken Parmesan My Way

2 tablespoons olive oil
2 cloves garlic, crushed and finely chopped
1/4 teaspoon crushed red pepper flakes, or to taste
6 skinless, boneless chicken breast halves
2 cups marinara sauce
1/4 cup basil
1 (8 ounce) package shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese, divided
1 package garlic croutons

Preheat oven to 350 degrees. Coat the bottom of a 9x13 inch casserole dish with olive oil, and sprinkle with garlic and hot red pepper flakes. Arrange the chicken breasts in bottom of the dish, and pour marinara sauce over chicken. Sprinkle basil over marinara sauce, and top with half the mozzarella cheese, followed the Parmesan cheese. Sprinkle on the croutons, then top with the remaining mozzarella cheese.

Bake in preheated oven until cheese and croutons are golden brown and the chicken is no longer pink inside, about 35 minutes to an hour, depending on the shape and thickness of your chicken breasts.

If the top browns too quickly and you want to cook the chicken longer, cover pan with a large piece of foil and bake for the remaining time required.

