



Melt in Your Mouth Chicken Breasts

Chicken Breasts

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 cup mayonnaise
- 1/2 cup shredded Parmesan cheese
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon minced garlic
- 1 teaspoon garlic powder

Directions:

1. Preheat the Oven:

- o Preheat your oven to 375°F (190°C).

2. Prepare the Chicken:

- o Place the chicken breasts on a baking dish. Pat them dry with paper towels to remove any excess moisture.

3. Make the Sauce:

- o In a bowl, combine the mayonnaise, shredded Parmesan cheese, salt, black pepper, minced garlic, and garlic powder. Stir well until everything is evenly mixed.

4. Coat the Chicken:

- o Generously spread the mayonnaise mixture over the top of each chicken breast, making sure to coat them evenly.

5. Bake the Chicken:

- o Bake the chicken in the preheated oven for 25-30 minutes, or until the chicken is cooked through and the topping is golden brown and bubbly.

6. Serve:

- o Remove the chicken from the oven and let it rest for a few minutes before serving. Enjoy this creamy and tender chicken with your favorite side dish!