



Quick and Easy Mozzarella Chicken

## Introduction

Are you looking for a quick and easy dinner option that is both delicious and satisfying?

Look no further than this delightful mozzarella chicken recipe! This dish combines juicy chicken breasts with melty mozzarella cheese and a delicious blend of spices, making it perfect for a busy weeknight meal. In just a short amount of time, you can whip up a flavorful dish that will please the entire family.

## Detailed Ingredients with measures

Chicken breasts

2 boneless, skinless chicken breasts

Salt

1 teaspoon

Pepper

1/2 teaspoon

Garlic powder

1 teaspoon

Italian seasoning

1 teaspoon

Olive oil

2 tablespoons

Marinara sauce

1 cup

Mozzarella cheese

1 cup shredded

Fresh basil (optional)

for garnish

## Prep Time

Preparation of this mozzarella chicken takes only about 10 minutes, making it a perfect option for those hectic evenings when time is of the essence.

## **Cook Time, Total Time, Yield**

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: Serves 2 to 4 people

This mozzarella chicken is not just quick to make; it's also incredibly versatile. Serve it alongside pasta, a fresh salad, or even over rice for a complete meal that everyone will love. Enjoy your cooking!





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## **Detailed Directions and Instructions**

**Step 1: Preheat the oven**

Preheat your oven to 375°F (190°C).

**Step 2: Prepare the chicken**

In a baking dish, place the chicken breasts and season them with salt, pepper, and Italian seasoning.

**Step 3: Add toppings**

Spread a thin layer of marinara sauce over the chicken.

**Step 4: Layer the cheese**

Top the chicken with slices of mozzarella cheese.

**Step 5: Bake the chicken**

Bake the dish in the preheated oven for about 25-30 minutes, or until the chicken is cooked through and the cheese is bubbly and golden.

**Step 6: Serve**

Let the chicken rest for a few minutes before serving. Enjoy your mozzarella chicken with your favorite sides.

## Notes

**Note 1**

Feel free to substitute the marinara with another sauce if preferred.

**Note 2**

You can add vegetables like spinach or mushrooms for extra flavor and nutrition.

**Note 3**

If using thicker chicken breasts, adjust the cooking time as needed to ensure they are fully



cooked.

**Note 4**

To add extra flavor, consider garnishing with fresh basil or parsley before serving.



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**Cook techniques**

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