



ONION PARMESAN CHICKEN MELT



Lightly fried **Formed & Breaded Extruded Onion Rings** are placed on top of a crispy fried chicken breast then loaded up with marinara and shredded mozzarella cheese, baked brown and bubbly for a great new texture and twist to an old favorite. Yield: 1 Serving

Ingredients:

4 Each	Formed & Breaded Extruded Onion Rings [#0291220], Prepared According To Package Directions
1 Cup	Marinara Sauce, Prepared
1 Each	Breaded Chicken Breast, Prepared
½ Cup	Mozzarella Cheese, Shredded
Garnish	Basil, Chiffonade

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Coat a baking dish with marinara sauce reserving ¼ cup for later.
3. Nestle the chicken breast into the marinara sauce.
4. Top with the reserved marinara and mozzarella cheese.
5. Bake for 15 minutes or until the cheese has started to brown.
6. Top with **Formed & Breaded Extruded Onion Rings**.
7. Garnish with the basil chiffonade.

