

Garlic Chicken

- ~ 3 egg yolks
- ~ 6 cloves garlic, finely chopped
- ~ 4 boneless, skinless chicken breasts
- ~ 6 Tbsp. butter
- ~ 1 cup Panko bread crumbs
- ~ 1 cup grated Parmesan cheese
- ~ 1 Tbsp. dried parsley
- ~ 1 Tbsp. garlic powder
- ~ 1/2 Tbsp. salt
- ~ 1 Tbsp. black pepper.

1. Take each chicken breast and place it in between two pieces of plastic wrap and pound them down to about 1/4 inch in thickness. In a small bowl beat egg yolks with garlic. Place the chicken breasts and egg mixture in a large Ziploc bag. Squeeze all the air out and seal tightly. Refrigerate for at least 4 hours or overnight if possible.

2. Preheat the oven to 400° F. Melt butter and pour into the bottom of a 9 x 13 baking dish. Mix together the bread crumbs, Parmesan cheese, parsley, garlic powder, salt and pepper.

3. Dip marinated chicken in crumb mixture. Place coated chicken in baking dish and pour remaining egg mixture over the top. Bake for 20 minutes or until chicken is no longer pink.