

20-Minute Chicken Parmesan

4 boneless and skinless chicken breast halves (about 1lb.)
1 egg, slightly beaten
1/2 cup seasoned bread crumbs
2 tbsp. margarine or butter
1 3/4 cups Prego spaghetti sauce
1 1/2 cup shredded mozzarella cheese
1 tbsp. grated Parmesan cheese
1/4 cup chopped fresh parsley

Using palm of hand flatten chicken to even thickness. Dip chicken into egg then into crumbs to coat. In skillet over medium heat, in hot margarine, brown chicken on both sides. Add Prego sauce. Reduce heat. Cover; simmer 10 min. Sprinkle with cheeses and parsley. Cover; simmer 5 min. or until cheese melts. 4 servings.