

# CHICKEN VERONA

## Description

Chicken Verona was served at the White House. Moist and delicious and quick to prepare.

## Ingredients

- 1 cup dry breadcrumbs
- 1/3 cup parmesan cheese grated
- 1/4 cup Parsley - fresh chopped
- 1 tsp salt, optional
- 1/4 tsp pepper
- 1 pinch dry mustard (I use more)
- 3/4 stick melted butter or margarine
- 1 clove garlic (large), minced
- 4 chicken breasts, boneless and skinless

## Instructions

Mix breadcrumbs, cheese, mustard, parsley, salt and pepper and spread on paper plate or similar to dip bread chicken breasts.

Melt butter in a small frying pan and mix in garlic.

Dip each chicken breast in butter mixture and dredge in breadcrumb mixture.

## Summary

**Yield:** 4

**Source:** Ellen Mackie Ransford

**Prep Time:** 15 minutes

**Category:** Dinner

**Cuisine:** American

## **CHICKEN VERONA**

Place in a single layer in a shallow baking pan.

Pour remaining butter and breadcrumbs over chicken.

Bake at 350 degrees for about 45 minutes.