

2 Melt the butter in a saucepan over low heat, and cook the garlic until tender, about 5 minutes.

3 In a shallow bowl, mix the bread crumbs, Parmesan cheese, Cheddar cheese, parsley, oregano, pepper, and salt.

4 Dip each chicken breast in the garlic butter to coat, then press into the bread crumb mixture. Arrange the coated chicken breasts in a 9x13 inch baking dish. Drizzle with any remaining butter and top with any remaining bread crumb mixture.

5 Bake 30 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

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Side 2 Cut Out Below

**Garlic Cheddar Chicken**

Chicken breasts dipped in garlic butter and Cheddar bread crumbs. NEVER have any leftovers! Prep Time: approx. 15 Minutes. Cook Time: approx. 40 Minutes. Ready in: approx. 55 Minutes. Original recipe makes 8 servings. Recipe has been scaled to make 6 servings.

Printed from Allrecipes, Submitted by BAYLOR66

1/4 cup and 2 tablespoons butter	Cheddar cheese
3 cloves garlic, minced	1/4 teaspoon dried parsley
1/2 cup and 1 tablespoon dry bread crumbs	1/8 teaspoon dried oregano
1/4 cup and 2 tablespoons freshly grated Parmesan cheese	1/8 teaspoon ground black pepper
1 cup and 2 tablespoons shredded	1/8 teaspoon salt
	6 skinless, boneless chicken breast halves - pounded thin


Directions

1 Preheat oven to 350 degrees F (175 degrees C)

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Side 1 Cut Out Below

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