



# Almond Parmesan Chicken



 Yield: 4 servings

 Preparation: 5 minutes

 Cooking: 15 minutes

2 large boneless, skinless chicken breasts  
Freshly ground salt and pepper, to taste  
15 ml (1 tbsp) of dried granulated garlic  
60 g (1/2 cup) of **Saputo grated Parmesan cheese**  
125 ml (1/2 cup) of ground almonds  
45 ml (3 tbsp) of canola oil  
250 ml (1 cup) of store-bought tomato sauce  
115 g (1/4 lb) of **Saputo Mozzarellissima cheese**, in 4 slices  
4 sprigs of oregano

Halve each chicken breast through the thickness to create 4 slices. Season generously on both sides with salt, pepper and granulated garlic.

In a shallow soup bowl, combine the Parmesan and ground almonds. Press the chicken slices firmly into this mixture to coat on all sides.

Preheat oven to 260°C (500°F).

In a non-stick sauté pan, heat the oil over medium-high heat. Working with 2 pieces of chicken at a time, cook for 3 minutes on each side.

Meanwhile, in a small saucepan, heat the tomato sauce over medium-low heat.

Place the chicken in an ovenproof dish and top each piece with a slice of cheese. Bake until cheese has melted, about 3 minutes.

Spoon 1/4 of the tomato sauce onto each warmed plate, top with a piece of chicken and garnish with a sprig of oregano.