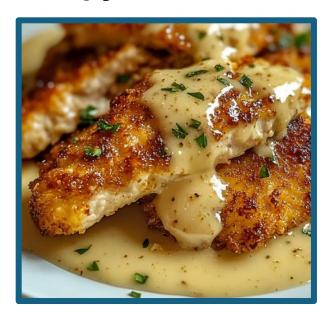
Crispy Parmesan Chicken with Garlic Sauce



Ingredients:

2 boneless, skinless chicken breasts (about 1 lb)
1 cup panko breadcrumbs
1/2 cup grated Parmesan cheese
2 cloves fresh garlic, minced
2 tbsp olive oil
1 tsp Italian seasoning
Zest of 1 lemon
Salt and pepper to taste
1/2 cup heavy cream
2 tbsp butter

Instructions:

- Preheat the oven to 400°F (200°C). In a bowl, mix panko breadcrumbs, Parmesan cheese, Italian seasoning, salt, and pepper.
- Dip each chicken breast in olive oil, then coat with the breadcrumb mixture.
- Place the coated chicken on a lined baking sheet and bake for 25-30 minutes until golden brown.
- Meanwhile, melt butter in a saucepan over medium heat. Sauté minced garlic for about one minute.
- Stir in heavy cream and lemon zest; simmer gently until combined.
- 6 Serve the crispy chicken drizzled with rich garlic sauce.