

## **Easy last minute oven-cooked Parmesan Chicken Breasts**

*Cracker mixture can be made ahead and frozen. Since the cracker mixture does not freeze solid you can take it out at the last minute and make dinner.*

8 halves boneless, skinless chicken breasts or the equivalent number of chicken tenders.

2 cups finely crushed soda crackers

2 cups grated parmesan cheese

½ cup minced onion

6 tablespoons dried parsley flakes

2 teaspoons salt

1 teaspoon pepper

1 cup melted margarine or butter

4 tablespoons soft margarine

2 tablespoons sesame seeds

Preheat oven to 350 degrees. Dry the chicken breasts with a paper towel. In a medium-sized mixing bowl, add next 6 ingredients; blend thoroughly. Dip chicken in melted margarine, then roll each breast in the cracker mixture to form a coating. Arrange chicken in a nonstick baking pan or cookie sheet so the pieces of chicken do not touch. Dot with soft margarine or butter; sprinkle with sesame seeds. Bake for 35 minutes.