



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Garlic Chicken Parmesan

This recipe, like most, came out of desperation. I was cooking chicken parmesan and had everything ready when I realized I had no pasta sauce. So, I used the Garlic sauce instead. It is now our go to choice.

Ingredients

2 boneless skinless chicken breasts.

Dash of [B&B's Best Mother Clucker Chicken Seasoning](#)

1/4 Cup [B&B's Best Garlic Sauce](#)

4 Tbsp Olive oil

1/3 box Angel Hair Pasta

4oz fresh shredded parmesan cheese



Instructions

1. Sprinkle chicken on both sides with Mother Clucker Chicken Seasoning.
2. Put olive oil in sauté pan on stove at med low heat.
3. Place chicken in pan and cook on both sides covered at med low heat until almost done.
4. Reduce heat and Let simmer.
5. Cook Angel hair as recommended on package.
6. Drain Angel hair. And toss with Garlic Sauce.
7. Cover chicken breasts with equal amounts of parmesan cheese. Cover and let melt.
8. Serve pasta on plate topped with chicken breast.
9. Serve and enjoy.