Gluten Free Chicken Parmesan – Serves 4-6

Ingredients

- 4-6 Chicken breasts
- 2 Eggs
- 1-1.5 cup Almond flour
- 2 tsp. Dried basil
- 1 tsp. Garlic powder
- 2 tbsp. Ground flaxseed (optional)
- To taste Salt and pepper
- To taste Tomato sauce
- To taste Mozzarella cheese

Directions

- 1. Preheat oven to 400F
- 2. Combine the flour, basil, garlic power, flaxseed and salt and pepper in a bowl
- 3. Crack and mix the eggs in another bowl
- 4. Dip the chicken in the egg mixture and then coat the chicken in the flour mixture
- 5. Place on an oil sprayed pan
- 6. Bake for ~15 min (just before it is fully cooked)
- 7. Cover the top of each chicken breast with tomato sauce and mozzarella cheese
- 8. Bake for another 3-5 min
- 9. Enjoy! 🙂



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