Parmesan Baked Chicken

**Chicken:**

1 c. bread crumbs

¼ c. dry grated Parmesan cheese

2 T. chopped parsley

1 tsp. seasoned salt

1/8 tsp. garlic powder

1/8 tsp. pepper

3 chicken breasts

1 egg

Sauce:

 ½ c mayonnaise

2 T. mustard

1 T. sugar

1 T. honey

**Directions:**

1. Heat oven to 375°. Line baking pan with aluminum foil and place cooling rack on top.
2. Combine dry ingredients and pour into a flat dish.
3. Beat egg in a bowl. Set aside.
4. Clean chicken pieces. Remove excess fat. Remove skin, if necessary.
5. Pat chicken pieces dry with paper towels. Cut chicken pieces for 2 kitchens.
6. Dip chicken pieces in egg. Let excess drip off
7. Dredge chicken pieces in crumb mixture. Let excess fall off.
8. Place chicken pieces on greased baking pan.
9. Bake 20-25 minutes in hot oven on center rack, cooking until juices run clear -- 170° .
10. Serve hot with honey mustard sauce.

**Directions for Honey Mustard sauce:**

1. Mix all ingredients together until smooth and combined.