

## Chicken Parmesan Alfredo

### Ingredients

- 4 boneless, skinless chicken breast halves
- 1 egg, beaten
- 3/4 cup seasoned dry bread crumbs
- 1/4 teaspoon paprika (optional)
- 1 (16 ounce) jar Ragu® Cheesy! Classic Alfredo Sauce
- 1/2 cup shredded mozzarella cheese
- 1 medium tomato, chopped

### Directions

1. Preheat oven to 400 degrees F. Dip chicken in egg, then bread crumbs combined with paprika, coating well.
2. Arrange chicken in 13 x 9-inch baking dish. Bake uncovered 20 minutes.
3. Pour 1 cup Classic Alfredo Sauce over chicken; top with cheese, then tomato. Bake an additional 10 minutes or until chicken is thoroughly cooked. Serve with remaining Sauce, heated, and sprinkle, if desired, with grated Parmesan cheese