



Baked Ricotta Chicken

Serves 6

Ingredients:

6 oz Italian Dressing Mix
1/3 cup white wine vinegar
1/3 cup olive oil
1/3 cup water
6 whole boneless skinless chicken breast halves
2 tablespoons olive oil
15 ounces Italian Seasoned Diced Tomatoes undrained
2 cups ricotta cheese
1 cup mozzarella cheese grated
1/4 cup parmesan cheese grated
1/2 teaspoon kosher salt
1/8 teaspoon black pepper
1 pinch nutmeg

Mix Italian dressing mix with water, vinegar, and 1/3 C oil. Pour into a gallon sized ziplock bag and add chicken. Let marinade for at least 3 hours, up to overnight.

Combine cheeses, salt, pepper, and nutmeg in a bowl and set aside.

Preheat oven to 350 degrees.

Heat a large, ovenproof skillet over medium-high heat and brown chicken in remaining olive oil in batches until browned on both sides, but not cooked all the way through. Set chicken aside on a plate.

Keep skillet on the heat and pour in the tomatoes, scraping up any browned bits left on the pan with a spatula until bottom of the pan is clean. Remove from heat. Return chicken to the pan with the tomatoes. Using a spoon, evenly scoop the cheese mixture into mounds on top of each chicken breast. Place skillet into the oven and bake for 20 minutes or until the cheese is just starting to brown on top and chicken is cooked through.

Serve over pasta or rice.