# Grandmas Chicken Chardon

## Description

"Delicious chicken coated in bread crumbs and Parmesan cheese. Sooo easy but your guests will never know how hard you didn't work!"

Krista made this for me during chemo - it is SO good!  Kayla loved it as did Dave.  Leftovers are also really good.  Cook in a glass pan to prevent lemon juice from reacting and discoloring mushrooms.  Chicken should be fairly close together so, if cutting in half use a much smaller pan.



## Summary

**Yield:** 8
**Source:** Krista via allrecipes.com
**Prep Time:** 1 hour
**Category:** Poultry
**Cuisine:** American
**Tags:** easy

## Ingredients

- 8  boneless, skinless chicken breast halves
- 1  egg
- salt & pepper to taste
- 2 tsp Garlic powder, divided
- 1 cup bread crumbs
- 1/2 cup grated parmesan cheese
- 1 lb Sliced fresh mushrooms
- 1/4 cup butter, melted
- 1 tbsp fresh lemon juice
- 1 tsp chopped fresh parsley

## Instructions

Preheat the oven to 375 degrees F (190 degrees C).

In a shallow bowl, beat the egg with salt, pepper and 1 teaspoon garlic powder. In a separate dish, mix bread crumbs with 1 teaspoon of garlic powder and Parmesan cheese. Set aside.

Mix together the melted butter and lemon juice. Pour about 2/3 of the butter mixture into the bottom of a 9x13 inch baking dish. Tilt pan to coat the bottom. Spread mushrooms in an even layer in the bottom of the dish. Dip each chicken breast into the egg mixture, then into the bread crumb mixture. Place on top of the mushrooms. Drizzle remaining butter over the chicken, and sprinkle with parsley.

Bake uncovered for 45 minutes in the preheated oven, until chicken is golden brown and juices run clear.

## Notes

Note:  this was the name of the recipe as found on allrecipes.com, the "grandma" in the name belongs to someone elses family.  :)