



# PARMESAN CRUSTED CHICKEN BREAST

by Chef David Cocker

**USING: REUVEN FULLY COOKED LOW SODIUM CHICKEN BREAST 90 g**

Prep & Cook Time: 65 minutes

Servings: 50

## INGREDIENTS

50 pcs (4.5 kg) Reuven Fully Cooked Low Sodium Chicken Breast 90 g (Product Code 10827), thawed  
6 cups (1.5 L) mayonnaise  
2 cups (220 g) parmesan cheese, grated  
4 cups (320 g) panko breadcrumbs  
2 tbsp (30 ml) thyme, dried  
¼ cup (60 ml) parsley, finely chopped  
25 cups (6.25 L) rice, cooked  
25 cups (6.25 L) seasonal cooked vegetables

## PREPARATION

In a stainless-steel bowl, mix parmesan, panko, thyme, and parsley.

Brush thawed Reuven Fully Cooked Low Sodium Chicken Breast 90 g with mayonnaise and press the chicken breasts firmly into the breadcrumb mixture.

Set on baking sheet. Place in oven for 15-20 minutes or until coating is golden brown.

Serve with Rice and Seasonal Vegetables.



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