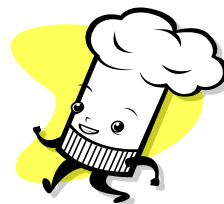


# Cheddar Chicken and Zucchini Skillet



*From the Kitchen of  
Denise Clark*

Serves 4



## Ingredients:

Two large boneless, skinless chicken breasts, cut into strips

(about 4-5 strips per breast)

Three tablespoons olive oil, divided

½ teaspoon garlic powder

½ teaspoon onion powder

¼ teaspoon kosher salt (or regular salt, same measure here)

¼ teaspoon ground black pepper

3 medium zucchinis, sliced into ¼" rounds

½ Vidalia onion, sliced ¼" thick

½ cup (2 oz) extra sharp cheddar cheese, (my favorite), shredded

¼ cup Panko breadcrumbs

## Directions:

Cut the chicken breasts (I pounded them first) into even strips, about 4-5 strips per breast.

Blend the garlic powder, onion powder, salt, and pepper together and season the chicken.

In a large oven-safe skillet (I used my iron skillet, which makes everything taste great), heat

Two tablespoons of the olive oil over medium-high heat. Cook the chicken in the pan for

About two minutes on each side. Remove from the pan and set aside.

Add one more tablespoon of oil to the pan (and a tablespoon of butter for flavor, if you're

Not opposed to butter); add the zucchini and onions. Season with salt and pepper. Cook for

8-10 minutes until zucchini and onions are tender-crisp. Turn your oven on to broil.

Toss the chicken in the pan together with the zucchini and onions and top with the

Cheddar cheese. Spread the Panko bread crumbs evenly over the cheese.

Broil for 3-4 minutes or until the cheese is melted and the breadcrumbs are golden brown.

Dish With Love!!

