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## California Chicken

*Recipe of the Month, March 2017*

### Ingredients

Serving size- 4

Chicken breast – 4

Egg wash – as needed

Flour – as needed

Italian bread crumbs – as needed

Olive oil – as needed

Guacamole – 1 cup

Salsa – ½ cup

Sour cream – 1 cup

Lime juice – 1 tablespoon

Salt and pepper – as desired

Diced tomatoes – 1/2 cup

### Directions

1. Preheat oven to 400 degrees F.
2. Mix guacamole and salsa together and set aside.
3. Mix lime juice, salt and pepper, and sour cream together and set aside.
4. Place chicken in flour being sure to coat chicken, next place in egg wash and coat chicken, finally place chicken in Italian bread crumbs and coat chicken.
5. In a large Sautee pan heat oil and sear chicken for 2 minutes on both sides.
6. Next, place chicken on a baking sheet and bake for 15 minutes or until chicken reads 165 degrees F.
7. Plate chicken, top with guacamole and sour cream then garnish with diced tomatoes.