

Ingredients - Serves 2

7pp per serving/2pp on F&H

2 x WW Wholemeal Thick Sliced Bread (4pp)

15g Parmesan Cheese (2pp)

30g ELF Philadelphia (1)

2 x Chicken Breasts (8pp)

3g Crushed Chillies (0pp)

Sea Salt (0pp)

Black Pepper (0pp)



Method

1. Preheat oven Gas 7 200oC.
2. Place bread on a large baking tray lined with baking parchment and toast until pale golden brown. Leave to cool for 5 minutes, then remove the crust and tear the bread into large pieces.
3. Blitz the bread into crumbs. Tip into a bowl and add the crushed chillies, sea salt and parmesan and season with black pepper.
4. Put the crumb mixture into a large bowl.
5. Cover one side of the chicken breasts with the ELF Philly and place the chicken onto the bowl of crumb mixture and press so you get a thickish crust.
6. Add the chicken to the lined baking tray.
7. Bake chicken for 22-25 minutes until golden, crisp and cooked through.