



Chicken Parmesan Tenderloins with Roasted Garlic Spaghetti

Chicken

2 lbs. chicken tenderloins
1 cup Italian bread crumbs
olive oil for frying
4-5 slices Mozzarella cheese
1 jar Tomato and Basil sauce
handful of fresh basil, torn
4 roasted garlic cloves

Spaghetti

1 lb. spaghetti
6 roasted garlic cloves
1/2 cup extra virgin olive oil
1/4 cup parsley, chopped
1/4 cup Parmesan cheese
Salt and pepper to taste

Garlic: Cut heads off bulbs; place on square of tinfoil. Drizzle olive oil over the top, enclose each bulb in tinfoil. Place bulbs in baking pan and roast for about 45 minutes. Once cooled, squeeze out individual cloves.

Chicken: Coat tenderloins with bread crumbs; pan fry. Add to baking dish, and warm with mozzarella cheese over the top until melted.

Spaghetti: Cook pasta according to package directions. Drain. Add garlic, olive oil, parsley, and Parmesan; toss until well mixed. Add salt and pepper to taste.

Heat Tomato and Basil sauce; add fresh basil and garlic. Stir to mix. Add tenderloins to the pasta, and spoon sauce over the top.