



Chicken Parmesan Casserole

Ingredients:

- 1 lb chicken breast, cut into 1" cubes
- 2 cups leftover [homemade spaghetti sauce](#)
- 2 cups shredded mozzarella cheese
- 1 cup bread crumbs
- 1/2 cup panko bread crumbs
- 1/4 cup parmesan cheese, finely grated
- 2 tsp each; salt and dried parsley
- 1 tsp each; black pepper and garlic powder

Directions:

Preheat your oven to **375 degrees**.

In a large bowl, mix together; bread crumbs, panko bread crumbs, parmesan cheese and spices until well mixed.

Place cubed chicken in the bottom of a 9x13 casserole dish.

Top cubed chicken with spaghetti sauce.

Top with shredded mozzarella.

Finish the casserole by topping with the bread crumb mixture you prepared earlier.

Bake in preheated oven for 30 minutes, or until the chicken reaches an internal temperature of 165 degrees, the sauce is bubbly, and the top of the casserole is golden brown.

Serve over your favorite pasta with extra spaghetti sauce.