

Low-Point Cheesy Pepperoni Chicken

Ingredients:

- 2 cloves minced garlic
- 14 slices pepperoni, chopped
- 1/2 tsp. dried oregano
- 1 cup low calorie marinara sauce (I used Classico Traditional Favorites - Tomato and Basil)
- 2 Tbs chopped fresh basil
- 4, 4 oz. boneless chicken cutlets
- 1 tsp. olive oil
- kosher salt and fresh pepper
- 1 cup reduced-fat shredded mozzarella cheese
- Cooking spray

Preheat broiler to high. Heat a large saucepan over medium-high heat. Coat pan with cooking spray. Add garlic and pepperoni and cook for a few minutes until garlic starts to brown, stirring frequently. Add oregano and marina sauce and bring to a boil. Turn heat to low and add basil. Heat a large skillet over medium-high heat with one teaspoon olive oil. Sprinkle chicken with a little bit of kosher salt and fresh pepper. Add chicken to skillet and cook for 5 minutes on each side or until cooked through. Transfer chicken to a baking dish and spoon marina sauce over the top. Sprinkle evenly with cheese and broil for several minutes until cheese melts. Remove from broiler and enjoy!

Total servings - 4

Serving size - 1

Points per serving - 6.5

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Today is a new day. You will get out of it just what you put into it."
- Mary Pickford***