Lemon Chicken Romano

 2 boneless, thinly sliced skinless chicken breasts

 2 oz shredded Whole Milk Mozzarella cheese (1/2 cup)

 1 large egg

 1 Tbsp all-purpose flour

 1/2 cup Panko bread crumbs

 1 1/2 oz finely shredded Romano cheese (1/2 cup)

 1 Tbsp chopped fresh oregano

 Zest of 1 lemon

 1/2 tsp garlic powder

 Salt and freshly ground black pepper

 3 Tbsp extra virgin olive oil

Sprinkle chicken with salt and let sit 10 minutes.

Beat egg and flour together until smooth.

Stir together panko, Romano, oregano, lemon zest, garlic powder and pepper.

Dip each chicken breast in egg mixture.

Dip chicken breast into panko mixture.

Heat oil in skillet. Brown chicken on each side.

Place chicken on a foil lined baking sheet. Top with cheese.

Bake 15 minutes or until internal temperature reaches 165.

Serve with slices of fresh lemon and a fresh basil leaf.