

WELCOMING NEW PATIENTS!

ReviveYourSmile.com

Roasted Parmesan Chicken & Tomatoes

INGREDIENTS DIRECTIONS

4 boneless, skinless chicken breast fillets

Kosher salt and black pepper

1/4 c. panko breadcrumbs 1/4 c. grated Parmesan

1 tbsp. olive oil

1 tbsp. chopped fresh flat-leaf parsley

1 Chopped Garlic Clove

1 tsp. Dijon mustard

Side salad and garlic bread, for serving

Preheat oven to 450°F.

Arrange chicken breast fillets on an aluminum foil-lined baking sheet.

Season with kosher salt and black pepper.

Stir together panko breadcrumbs, grated Parmesan, olive oil, chopped parsley, and chopped garlic clove.

Spread Dijon mustard on each chicken breast. Sprinkle with breadcrumb mixture.

Arrange Campari tomatoes around

Bake until chicken is cooked through (170°F internal temp).

1 lb. Campari Tomatoes | Serve with a side salad and garlic bread.

ASPRAKIS & DANTI

OUR OFFICE

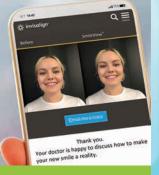
- **Delivers Dental Care For Every Stage Of Your Life** Family & General Dentistry
- Helps Support Excellent Oral Health From Childhood **Through Adult Years** Lifelong preventative care
- Will Offer You Options To Get The Smile You've Always Wanted Cosmetic Dentistry
- Provides You With Ways To Replace Missing Teeth To Improve The Look And Function Of Your Smile Dental Implant Crowns and Dentures
- Can Transform Your Smile With Our Aesthetic Treatments Complete smile makeovers
- Has The Capability To Whiten & Brighten Your Smile In Just One Appointment Zoom teeth bleaching

See your new Invisalign smile in seconds.

Scan the QR code to see your smile transformation









ReviveYourSmile.com 12345 Tecumseh Rd. E. Tecumseh, ON

