



Muenster Chicken & Mushrooms

Serves 4

Ingredients:

4 boneless skinless chicken breasts
1 cup milk
1 1/3 cups seasoned bread crumbs
4 slices muenster cheese
1 1/2 cups sliced mushrooms
1/3 cup chicken broth
salt
pepper
1 Tbsp. extra-virgin olive oil

Dip each piece of chicken in milk, then in the bread crumbs. Season both sides of each breast with salt and pepper as well.

Coat a large skillet with olive oil and heat over medium-high heat. Lightly brown each side of the breasts.

Preheat oven to 350 degrees F.

Arrange chicken in a lightly greased 9X13 inch pan and top each breast with a slice of muenster cheese (or 2 if you like it really cheesy). Then top with sliced mushrooms (distribute evenly among breasts) and pour chicken broth over and around chicken.

Cover dish with aluminum foil and bake for 30 minutes. After 30 minutes remove foil and baste with any broth in the dish, then cook uncovered for another 15-20 minutes (making sure chicken is cooked through).

Season with additional salt and pepper if needed.