

Baked Chicken with Muenster Cheese

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 8

*4 whole chicken breasts,
split, skinned & boned
buttermilk
Italian-seasoned bread
crumbs
margarine or salad oil
1/4 pound fresh
mushrooms, sliced
8 slices Muenster cheese
1 cup white wine
1 cup chicken broth
1/4 teaspoon dried basil
leaves
1 clove garlic (optional),
minced*

Rub the chicken breasts with salt and pepper.
Place in a flat container and cover with
buttermilk. Marinate in the refrigerator overnight.

Preheat the oven to 350 degrees.

Drain the chicken and roll in the bread crumbs
until coated. Shake off any excess crumbs.

In a skillet, saute' the breasts in margarine until
lightly browned. Transfer the breasts to a flat
baking dish. Place in a single layer. Sprinkle the
mushrooms over the top and place a slice of
cheese on each breast.

In a bowl, blend the wine, chicken broth, basil
and garlic. Pour the wine mixture into the baking
dish.

Bake, uncovered, for 45 minutes or until the
chicken is tender.

Per Serving (excluding unknown
items): 694 Calories; 48g Fat
(64.1% calories from fat); 58g
Protein; 2g Carbohydrate; trace
Dietary Fiber; 201mg Cholesterol;
898mg Sodium. Exchanges: 4
Lean Meat; 0 Vegetable; 4 Fat