



Garden Fresh Farm Recipes

Cheesy Chicken

This recipe is one of Mitzi Perdue's favorite and most requested recipes. It has turned into one of our favorites as well. Quick and easy to make and pretty tasty too.

Ingredients:

3 TBL Butter divided
4 Chicken Breasts, boneless skinless
Salt and Pepper to taste
2 Scallions thinly sliced
1 TBL Parsley, fresh chopped
1 1/2 tsp Thyme, fresh or 1/2 tsp dried
1/2 cup Chicken Broth
3 TBL Dry white wine
3/4 cup Swiss Cheese Grated
2 TBL Parmesan Cheese Grated
2 TBL Bread Crumbs

Directions:

Preheat oven to 375 degrees.

Lightly butter a shallow baking dish. Place chicken in baking dish and sprinkle with salt, pepper, scallions, parsley and thyme. In a measuring cup combine broth and wine and add to shallow dish with chicken. Bake for 20 minutes.

In a small bowl combine bread crumbs and cheeses. Remove chicken from oven and sprinkle with cheese mixture. Dot with remaining butter and place under broiler until cheese is melted and golden.