



Baked Havarti Chicken

INGREDIENTS:

4 boneless, skinless chicken breast halves
1 (8 ounce) package sliced fresh mushrooms
2 (4 ounce) cans whole green chili peppers, drained, and sliced lengthwise
4 ounces sliced Havarti cheese with dill
Italian dressing
Greek seasoning (optional)
1 tablespoon butter
1 tablespoon white cooking wine
1 tablespoon Worcestershire sauce
1/2 teaspoon garlic salt
salt

DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C).
Marinate chicken in Italian Dressing and Greek Seasoning, if using, for a minimum of 30 minutes.
Place chicken in a 9 x 13 inch baking dish. Sprinkle top with additional Greek seasoning, if desired, and bake in preheated oven for approximately 25 minutes, or until no longer pink in center and juices run clear.
Shortly before chicken is done, melt butter in a skillet over medium-high heat until bubbling. Pour in wine, Worcestershire sauce, and garlic salt, and bring to a boil. Stir in mushrooms. Reduce to a simmer, cover, and cook until mushrooms are tender, about 3 to 5 minutes. Adjust seasoning with salt as needed.
Remove chicken from the oven. Lay green chili slices on top of each breast, then top each chili with a slice of cheese. Return to the oven until cheese has melted.
Remove chicken from the oven, top with mushrooms and their pan juices, and serve.

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