

Chicken with Muenster Cheese

Preheat oven to 400°

Ingredients

- 3 eggs blended together
- 1 cup seasoned bread crumbs
- 10 Tbsp. butter
- Sliced muenster cheese, 1 per breast
- 4 large (8 split) boneless chicken breast, skinned
- 1- 1 1/2 cup chicken broth (I use 1 1/2 cup boiling water and 2 chicken boullion cubes)
- 1 lb. sliced mushrooms

Preparation

1. Pat chicken dry and place in a dish or bowl.
2. Pour eggs on them. Cover and place in refrigerator for 2-3 hours.
3. Drain chicken and coat with the bresd crumbs.
4. Spray a frying pan with Pam. Melt 8 Tbsp. of butter in pan.
5. Add chicken and brown on each side for about 3 minutes.
6. Transfer to a glass baking dish sprayed with Pam.
7. Melt remaining 2 Tbsp of butter in frying pan, add mushrooms, and cook until tender.
8. Spoon mushrooms over chicken.
9. Top with cheese and broth.
10. Bake at 400 degrees for 20-25 minutes.
11. Serve with rice and vegetables.

Tips & Notes

- **Make Ahead Tip:** Prepare this ahead and refrigerate until ready to bake.

Note: Mike (Mary) is a friend and one of my Florida neighbors. She made this for party I attended and it was a terrific hit. Everyone wanted to know the recipe.- Jeff