Baked Havarti Chicken

Description

Baked chicken breasts marinated in Italian dressing and Greek seasoning, topped with Havarti cheese, green chili pepper, and sauteed mushrooms. Pairs beautifully with long grain rice and steamed vegetables."



Ingredients

- 4 boneless skinless chicken breast halves
- 8 oz Sliced fresh mushrooms
- 8 oz whole green chili peppers, drained and sliced lengthwise
- italian dressing
- greek seasoning - optional
- 1 tbsp butter
- 1 tbsp white wine
- 1 tbsp worcestershire sauce
- 1/2 tsp garlic salt

Summary

Yield: 4
Prep Time: 1 hour
Category: Poultry
Cuisine: American

Instructions

Preheat oven to 400 degrees.

Marinate chicken in Italian Dressing and Greek Seasoning, if using, for a minimum of 30 minutes.

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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.