

Chicken Mozzarella



PREPARATION TIME
25 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
green peas



If sliced mozzarella cheese is too pricey at your grocery store, try sliced Swiss cheese instead. The flavor will still be terrific and the creamy texture will remain unchanged.

SHOPPING LIST

- chicken • mozzarella cheese
- mushrooms • chicken bouillon
- lemon • half-and-half

ON HAND

- flour • butter

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INGREDIENTS

- 6 skinless, boneless chicken breast halves (4 ounces each)
- $\frac{3}{4}$ cup all-purpose flour
- 4 tablespoons butter, divided
- 8 ounces mushrooms, thinly sliced
- $\frac{1}{2}$ cup water
- 1 chicken bouillon cube or 1 teaspoon bouillon granules
- 3 tablespoons lemon juice or white wine
- 1 cup half-and-half
- 8 ounces mozzarella cheese, thinly sliced

SERVES **6**

COOK'IN
Express

• Buy preshredded mozzarella cheese when you are in a rush and need to reduce the overall preparation time.

Make Ahead

You can fully prepare this dish up to 8 hours ahead. Refrigerate until ready to reheat and serve.

1 Pound chicken to $\frac{1}{8}$ -inch thickness with a meat mallet. Coat each side with flour, reserving leftover flour.



3 Add remaining butter and mushrooms to skillet; cook about 5 minutes. Stir in reserved flour. Add water, bouillon and juice. Cook, stirring constantly, until thickened. Stir in half-and-half.



♦ VARIATION

This recipe provides a delicious chance to use any leftover skinless, boneless chicken thighs.



2 Heat 2 tablespoons butter in a large skillet. Add chicken. Cook, turning once, until browned, about 2 minutes per side. Remove from skillet. Preheat oven to 400°F.



4 Layer half of chicken in a baking dish. Top with mozzarella. Layer remaining chicken over cheese. Top with sauce. Bake until cheese is melted, about 10 minutes.