

Chicken with Mushrooms & Swiss Cheese

Easy enough for family, pretty enough for guests!

Ingredients

2 Tbls butter
4 boneless, skinless chicken breasts
Salt & pepper
8 oz. sliced mushrooms
2 Tlbs. Green onions, sliced
½ tsp. minced garlic
4 slices Swiss cheese



Directions

1. Heat butter in skillet over medium-high heat. When hot, add chicken breasts and sprinkle with salt & pepper.
2. Cook chicken until golden brown, about 3-4 minutes per side.
3. Add mushrooms and sprinkle with garlic powder and a little more salt & pepper. Cover and cook an additional 5-6 minutes, or until juice from chicken runs clear.
4. Place rack in oven about 6 inches below broiler. Set broiler on high and place chicken breasts on baking sheet. Top each breast with mushrooms and juices from pan. Top each with a slice of Swiss cheese and place under broiler. Watch carefully, remove when cheese is melted and bubbly.

Makes 4 servings

Nutrition Facts:

Calories 405
Total Fat 15g
Total Carbohydrates 3g
Dietary Fiber .5g
Protein 63g

Adapted from Allrecipes.com