

Chicken Monterey

Laurie Seifert-Kissner

Ingredients

4 whole chicken breasts

Flour, salt and pepper

4 tablespoons butter

½ cup butter

½ cup chicken broth

4 tablespoons flour

16 large, sliced mushrooms

½ cup white wine

Two handfuls shredded Monterey Jack cheese

Directions

Dust chicken with flour mixture. Sauté until browned in 4 tablespoons of butter in a large skillet. Remove chicken and place in flat casserole dish. Set aside.

Add ½ cup butter to skillet and melt over low heat, removing the chicken bits from the bottom of the pan, and mixing it all together.

In a bowl, mix chicken broth and 4 tablespoons of flour. Add slowly to skillet, mixing over medium-low heat. Add mushrooms, white wine and cheese. Pour mixture over chicken. Sprinkle top with more cheese.

Bake at 350 degrees for 25 to 30 minutes.