

Mozzarella Chicken

Ingredients

4 boneless, skinless chicken breasts	2 cups all purpose flour
¼ cup butter	1 cup seasoned dry breadcrumbs
Salt and pepper to taste	¼ cup butter
4 slices mozzarella cheese	2 tsp minced garlic
1 egg, beaten	1 cup dry white wine

Directions

- 1. Preheat oven to 350 degrees F.**
- 2. Place chicken breasts between 2 sheets of waxed paper. Pound each to ¼ inch thickness. Spread butter over the inside, then add salt and pepper to taste.**
- 3. Place slice of cheese on breast, roll and close with toothpicks. Repeat with each breast. Dip rolled breasts in flour, then egg, then breadcrumbs. Place coated breasts in a lightly greased 9x13 inch baking dish.**
- 4. To make sauce: In a saucepan, melt ¼ cup butter and add garlic. Add wine and simmer all together. Pour sauce over chicken and bake in the preheated oven for 30 to 45 minutes.**