



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

MUSHROOM & SWISS CHICKEN

INGREDIENTS

- | | |
|--|---|
| ‡ 4 skinless, boneless chicken breasts | ‡ 1 Tbsp. Cajun seasoning |
| ‡ 2 cloves crushed garlic | ‡ 1 cup chopped green onion |
| ‡ 3 Tbsp. Olive oil | ‡ 1 (8 oz) package sliced fresh mushrooms |
| ‡ 3 Tbsp. red wine vinegar | ‡ 4 slices Swiss cheese |

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine oil and garlic in a 9x13 inch baking dish. Add chicken breasts and coat with the oil and garlic. Sprinkle with the vinegar and Cajun seasoning.
3. Bake at 350 degrees F for 30 minutes.
4. Remove chicken from oven and cover with green onion and mushrooms; then add a few more sprinkles of oil and vinegar and return dish to oven for 15 to 20 minutes more. Remove from oven and immediately place 1 slice of cheese on top of each chicken breast; cheese will melt. Serve immediately.