

## Italian Chicken Breasts (Serves 4)

Ingredients: 4 chicken breasts, skinned & boned  
7-10 saltine crackers, crumbled fine to make 1/4 cup  
1/4 cup parmesan cheese  
1 egg, beaten  
1/4 cup melted butter, margarine or olive oil  
6-8 ounces fresh mushrooms, sliced  
1/3 cup white wine or cooking sherry  
1 - 1 1/2 cups shredded mozzarella cheese

Directions: Combine saltine crackers and parmesan cheese in a shallow dish. Crack egg into another shallow dish and beat. On the stove, heat a skillet on medium heat and add butter. Dip chicken breasts in egg (both sides) then coat in the crumb mixture (both sides) place in skillet and brown on both sides. Remove and place in a baking dish. Place sliced mushrooms in skillet and heat through, adding more butter if necessary, stir frequently. Remove skillet from heat and add wine. Stir and pour over chicken. Cover and bake at 350' for 15 minutes. Uncover and spread shredded cheese over chicken, continue to bake 10-15 minutes more, uncovered, or until chicken reaches a temperature of 165'. Serve with potatoes, rice pilaf, or a vegetable of choice.