

Parmesan-Garlic Chicken

The Recipe Box
(Chicken for Dinner)

1 1/2 c. Italian bread crumbs
1/2 c. grated Parmesan cheese
1/2 t. garlic salt
pepper to taste
3/4 c. margarine, melted

3 T. Dijon mustard
4 boneless, skinless chicken breasts
several garlic cloves, minced

In medium bowl, combine bread crumbs, Parmesan cheese, garlic salt, and pepper. In separate bowl, whisk together margarine and mustard. Roll chicken in bread crumbs, dip in margarine mixture, and re-roll in bread crumbs. Place in greased 9"x13" baking dish. Sprinkle with garlic. Bake at 375° for 35-40 minutes.

Fiesta Chicken Rolls

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8 oz. cream cheese, softened
1/4 t. salt
1/8 t. pepper
1/2 c. cheddar cheese, shredded
8 boneless, skinless chicken breasts
1 3/4 c. cheese crackers, crushed

1 t. chili powder
2 T. chopped green chilies
1/4 t. cumin
1/4 t. garlic powder
1/4 c. margarine, melted

In small bowl, mix together cream cheese, salt, pepper, and cheddar cheese. Set aside. Flatten each chicken breast to 1/4" thickness and cut in half lengthwise. Spoon cheese mixture evenly over each half. Roll up jellyroll style and secure with toothpick. In separate bowl, combine crackers, chili powder, green chilies, cumin, and garlic powder. Dip chicken in margarine. Dredge in crumb mixture and place seam-side down in large baking dish. Bake at 400° for 40 minutes.

Chicken Croquettes with White Sauce

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<u>Chicken Croquettes</u>	1/8 t. pepper	<u>White Sauce</u>
3 T. margarine	1/8 t. nutmeg	2 T. margarine
1/4 c. flour	1/8 t. paprika	2 T. flour
1/2 c. milk	2 c. chicken, cooked and cubed	1/4 t. salt
1/2 c. chicken broth	1 egg	1 c. milk
1 t. lemon juice	2 T. water	
1 t. minced onion	Italian bread crumbs	
1 t. parsley flakes	shortening	
1/4 t. salt		

Melt margarine and blend in flour. Add milk; stir until thickened. Add chicken broth and stir until sauce thickens and bubbles; continue cooking for one more minute. Add lemon juice, onion, parsley, salt, pepper, nutmeg, and paprika and mix well. Once seasonings are well blended, add chicken. For easier handling, refrigerate for one hour. Divide mixture into 8 equal parts and roll into cylinder shapes. In small bowl, beat together egg and water. Pour bread crumbs into separate small bowl. Roll croquette in bread crumbs, dip in egg mixture, and re-roll in bread crumbs. Heat shortening to 365° and deep fry croquettes for 2 1/2 minutes each. Serve with white sauce.

Melt margarine and blend in flour and salt. Add milk and stir until mixture thickens and bubbles.

Chicken Packets

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4 boneless, skinless chicken breasts	2 carrots, sliced
4 T. Dijon mustard	1 zucchini, sliced
basil	2 T. margarine
paprika	
1 1/2 c. sliced mushrooms	

Place 1 chicken breast on each foil sheet. Spread with mustard; sprinkle with seasonings. Top with vegetables and dot with margarine. Bake at 350° for 45 minutes or until juices run clear.