



This moist chicken dish is easy and has a great mild yet rich flavor. Using orange, yellow or red bell peppers instead of the stronger flavored green bells adds to the mellow taste. While the chicken cooks, chop the vegetables and it will be ready in no time! Recipe is adapted from Simple and Delicious Magazine.



Havarti Chicken with Veggies

4 boneless skinless chicken breast halves
2 Tbs. olive oil
1 pound sliced fresh mushrooms
1 medium sweet orange pepper, julienned
1 medium sweet yellow OR red pepper,
julienned
1 tsp. minced garlic
1/2 tsp. salt
1/4 tsp. pepper
4 slices Havarti cheese or other desired
cheese, such as parmesan, Swiss or
Cheddar

In a large skillet, cook chicken in oil over medium heat for 5-7 minutes on each side or until juices run clear. Remove and keep warm.

In the same skillet, sauté the mushrooms, peppers, garlic, salt and pepper until vegetables are tender. Return chicken to the pan; top with cheese. Cover and cook until cheese is melted.