

While we were off due to Covid-19, I tried some new recipes out. This one is especially good. I like to serve it with Rice-a-Roni Fried Rice.

Smothered Teriyaki Chicken Breasts

- 2 cups sliced mushrooms
- 1 medium onion, thinly sliced
- 2 tablespoons of olive oil, divided
- $\frac{3}{4}$ cup teriyaki sauce
- 1 tablespoon brown sugar
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon ground ginger
- 4 6 oz chicken breast
- 4 slices of Muenster or Swiss Cheese

Sauté the mushrooms and onions in 1 tablespoon of olive oil until tender. Stir in brown sugar, garlic, ginger and teriyaki sauce. Heat through then remove and keep warm. (I like to put it the microwave and warm it up for 30 seconds)

Flatten the chicken breasts to $\frac{1}{4}$ inch thickness. Cook chicken in remaining oil, 2-3 minutes on each side until no longer pink. Top with mushroom mixture, then a slice of cheese. Cover and let stand until cheese melts.