

Noreen's Kitchen

Hawaiian Style Chicken Melts

Ingredients

6 boneless skinless chicken breasts	1 fresh pineapple, peeled, cored and sliced
1 teaspoon salt	1/4 cup brown sugar
1 teaspoon garlic powder	6 thin sliced deli ham
1 teaspoon cracked black pepper	6 slices Muenster cheese
1 tablespoon olive oil	

Step by Step Instructions

Wash chicken and dry well with paper towel

Heat oil in large skillet over medium high heat.

Sprinkle one side of chicken with salt, pepper and garlic powder.

Place chicken, seasoned side down in hot skillet.

Season exposed side of chicken while cooking.

Allow chicken to cook until completely done. This will take up to 15 minutes depending on the size of your chicken pieces. Turn chicken occasionally and move around the pan so that even cooking is achieved.

While chicken is cooking, place pineapple slices on a foil lined baking sheet and sprinkle with brown sugar.

Place pineapple under broiler for 5 minutes or until they begin to caramelize. Do not walk away from them they tend to burn very quickly.

Once chicken is done, place a slice of ham on top of each chicken piece.

Top the ham with a slice of broiled pineapple.

top the pineapple with a slice of Muenster cheese.

Cover skillet and turn off the heat. Allow the cheese to melt for a few minutes.

Serve with coconut rice and a green salad!

Enjoy!