



# Noreen's Kitchen

## Chicken Deluxe

### Ingredients

4 Boneless Skinless Chicken Breasts	1 teaspoon Garlic powder
4 slices smoked deli ham	1 teaspoon onion powder
4 slices Muenster Cheese	1/2 teaspoon salt
2 cups bread crumb	1/2 teaspoon cracked black pepper
1 teaspoon poultry seasoning	2 tablespoons Dijon mustard
1 teaspoon Herbs De Provence	

### Step by Step Instructions

Preaheat oven to 350 degrees

Combine bread crumbs with seasonings, set aside. I used my homemade shake and bake recipe for the coating in the original recipe.

Wash chicken breasts and pat dry.

Brush chicken with mustard on one or both sides.

Dredge the chicken in the bread crumb mixture coating well on all sides.

Place chicken on a baking sheet lined with aluminum foil.

Bake for 25 to 30 minutes or until chicken is cooked through and there is no sign of pink.

Remove from oven and turn oven off.

Place a slice of ham on top of each chicken filet.

Place a piece of cheese on top of each filet.

Return to oven for five minutes to allow cheese to melt.

Remove from oven and serve.

**Enjoy!**