Chicken with Herb Cheese Sauce

Ingredients

- 3 whole chicken breasts, sliced lengthwise in half, boned and skinned
- 1/2 cup italian dressing
- 1/4 cup chopped onion
- 1 pkg 10 oz frozen spinach, thawed and drained
- 40 crackers, finely rolled
- 2 tbsps butter
- 1 1/4 cup milk
- 2 tbsps parsley
- 1/3 cup grated swiss cheese

Summary

Yield: 6
Source: Terrie Elliott
Prep Time: 30 minutes
Category: Main Dish
Cuisine: American
Tags: herb sauce, Chicken

Instructions

Pound chicken thin, marinate 2 hours in 1/4 cup Italian dressing. In the remaining Italian dressing, melt butter and sauté onion, blend in 1 cup cracker crumbs and spinach. Roll chicken breast in mixture and then in remaining cracker crumbs, drizzle with butter. Place in casserole dish and baked uncovered 40 minutes on 375° serve with white sauce.

White Sauce
Heat together 11/4 cup milk, 1/3 cup grated Swiss cheese and 2 tablespoons of parsley in a saucepan on top of the stove, until cheese melts and sauce is hot.
Pour sauce over chicken.