



**NEW EPISODES
MONDAYS
AT NOON EST**

“Viewers’ Choice Recipes” Swiss Chicken Cutlet

**4 pieces boneless, skinless chicken breasts
1 tbsp butter
1/2 cup chicken broth
1/2 cup white wine
1 pkg Kraft sliced Swiss cheese
1 tsp dried tarragon
Pepper to taste
Cooking string
Wax paper**

Pound the chicken breasts between wax paper until they’re 1/2 inch thick or buy the chicken already thinned out. Take a slice of Swiss cheese and fold in half. Place the half slice in the center of the chicken, and roll the chicken. Use the cooking string to secure the chicken roll. Repeat with the remaining chicken.

Melt butter in nonstick skillet. Brown the chicken 2 minutes on each side or until chicken no longer pink on the sides. Pour the wine and chicken broth in skillet. Place the remainder of the Swiss cheese in the broth. Sprinkle on tarragon, cover and place on low heat for 10 minutes, moving the chicken to prevent it from sticking or turning brown. Remove string from chicken and serve over a bed of white rice, pouring the sauce over the chicken and rice.

Check out your local commissary for different cheese varieties