

Chicken Maria

(Brenda's Kitchen, February 2008)

3-4 Servings, A "fancy" company dish.

Ingredients:

- 4 chicken breasts, boned and skinned
- 3 eggs, beaten
- 1 cup dry bread crumbs
- 2 to 3 tablespoons butter
- ½ cup sliced mushrooms
- 2 tablespoons lemon juice
- 1/3 cup Clos LaChance white wine
- 2/3 cup chicken broth
- 6 ¼-inch thick slices Monterey Jack or Muenster cheese

Directions:

- Soak chicken breasts in eggs at least 1 hour. Drain and roll chicken in bread crumbs.
- In a large skillet over medium heat, brown in melted butter and place in an 8x8-inch baking dish.
- In a medium bowl, mix mushrooms, lemon juice, wine and broth. Pour mixture over chicken. Top with slices of cheese.

Cover dish with foil and bake at 350° for 45 to 60 minutes or until tender.

Try this Chicken Maria Recipe with some Clos LaChance wines:

- 2005 Santa Cruz Mountains Chardonnay
- 2006 Estate Sauvignon Blanc
- 2006 Santa Cruz Mountains Pinot Noir