

Swiss Mushroom Chicken-from The Frugal Girl



- 4 boneless skinless chicken breast halves (4 ounces each)
- 1 egg
- 1 cup crushed butter-flavored crackers (about 25 crackers)
- 3/4 teaspoon salt
- 1/2 pound fresh mushrooms, sliced
- 2 tablespoons butter, divided, plus more as necessary
- 4 slices deli ham
- 4 slices Swiss cheese

Flatten chicken to 1/4-in. thickness or cut chicken lengthwise into thin cutlets. In a shallow bowl, lightly beat the egg. Combine cracker crumbs and salt in another shallow bowl. Dip chicken in egg, then roll in crumbs; set aside.

In a large ovenproof skillet, saute mushrooms in 1 tablespoon butter until tender; remove and set aside. In the same skillet, cook chicken over medium heat in remaining butter for 3-4 minutes on each side or until no longer pink, adding more butter as needed.

If your skillet is not ovenproof, transfer chicken to a wire rack atop a baking sheet. Top each chicken breast half with a small piece of cheese, a ham slice, mushrooms and a cheese slice. Broil 4-6 in. from the heat for 1-2 minutes or until cheese is melted.