

Chicken Kiev

YIELD: 4 servings

$\frac{2}{3}$ cup Butter

$\frac{1}{2}$ cup bread crumbs

2 tbsp. grated Parmesan Cheese

1 tsp. basil and oregano leaves

$\frac{1}{2}$ tsp. garlic salt

$\frac{1}{4}$ tsp salt

2 chicken breasts ($1\frac{1}{2}$ lbs.)

$\frac{1}{2}$ cup white wine

$\frac{1}{2}$ cup parsley & chopped green onion

Preheat oven 375°. Melt Butter. Combine bread crumbs, cheese, basil, oregano, salt, and garlic. Dip breasts in butter and crumb mixture. (reserve remaining butter).
Bake for 50 to 60 min, or until fork tender.
Add wine, green onion, parsley to butter and pour over chicken. Continue baking for 3 to 5 min, or until sauce is heated through.