
STUFFED CHICKEN SALTIMBOCCA

4 chicken breasts, split, boned and pounded	1 tsp. sage
8 slices ham	1/2 c. fine dry bread crumbs (plain or Italian)
4 slices mozzarella cheese	3 T. chopped parsley
2 tomatoes, chopped and drained	4 T. butter, melted Parsley sprigs

Place chicken breasts on work surface. Top each with a slice of ham, then a half slice of cheese. Sprinkle with tomatoes and sage. Roll up each breast and secure with a toothpick. Combine bread crumbs and parsley. Dip each breast in butter, then in crumb mixture. Arrange in a baking dish, seam side down. Bake at 350° for 40 to 45 minutes. Garnish with parsley.

PARTY CHICKEN

4-6 chicken breasts, boneless, skinless and cut up	1 c. sour cream
8 oz. Canadian bacon	1 can cream of mushroom soup

Place Canadian bacon on the bottom of a greased 9 x 13-inch baking dish. Add chicken layer on top of bacon. Mix sour cream and soup. Pour over chicken. Bake, uncovered, at 275° for 3 hours. Serve with rice or noodles.

HONEY-MUSTARD CHICKEN

1 1/2 T. raspberry or cranberry- flavored mustard	4 skinless, boneless chicken breasts
1 T. honey	Olive oil or non-stick spray
Dash of ground black pepper	

Mix mustard, honey and pepper in a small bowl. Coat each piece of chicken with the mixture and marinate for at least one hour. Using oil or spray, prepare a nonstick skillet. Place over medium heat. Add chicken and cook 5 minutes; turn and cook until chicken is browned and cooked through.