

Sorella Mozzarella Chicken Servings: 4

INGREDIENTS:

4 skinless, boneless chicken breasts	2 cups all-purpose flour for coating
1/4 cup butter	1 cup seasoned dry bread crumbs
salt and pepper to taste	1/4 cup butter
4 slices Sorella Mozzarella cheese	2 teaspoons minced garlic
1 egg, beaten	1 cup dry white wine

DIRECTIONS:

- 1 Preheat oven to 350 degrees F.
- 2 Place chicken breasts between 2 sheets of wax paper. Pound each to 1/4 inch thickness. Spread butter/margarine over the inside, then add salt and pepper to taste.
- 3 Place slice of cheese on breast, roll and close with toothpicks. Repeat with each breast. Dip rolled breasts in flour, then egg, then breadcrumbs. Place coated breasts in a lightly greased 9x13 inch baking dish.
- 4 To Make Sauce: In a saucepan, melt 1/4 cup butter and add garlic. Add wine and simmer all together. Pour sauce over chicken and bake in the preheated oven for 30 to 45 minutes.