

Featuring Tennessee Gourmet® Products

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**Sassy Chicken**

4 boneless, skinless chicken breasts  
1/2 teaspoon garlic salt  
1/2 teaspoon black pepper  
4 teaspoons lemon juice  
Flour  
2 tablespoons unsalted butter  
4 slices Havarti or Monterey Jack Cheese  
1/2 cup Tennessee Gourmet® Apricot & Spice (any flavor)

Preheat oven to 350° F.

Sprinkle both sides of the filet with garlic salt, pepper, and 1/2 teaspoon lemon juice per side. Sprinkle flour on the both sides of the filets; place the filets between two sheets of waxed paper and gently pound filets to absorb the flour.

In a medium sauté pan over medium-high heat, brown each filet in butter. Place browned filets into a baking dish. Place 1 slice of cheese on one side of each filet. Fold the filet and seal with toothpicks. Spread 2 tablespoons Apricot & Spice over each filet and cover.

Bake in pre-heated oven 10 to 15 minutes. If any of the cheese and glaze has escaped into the dish, re-spoon over the top of each filet.