

### **Snappy Chicken**

4 boneless, skinless chicken breasts halves

1/2 teaspoon garlic salt

1/2 teaspoon black pepper

4 teaspoons lemon juice

Flour

2 tablespoons unsalted butter

8 slices Havarti or Monterey Jack Cheese

1/2 cup Tennessee Gourmet™

Snappy Pepper Jelly

Preheat oven to 350° F.

Lay chicken breasts flat on cutting board and slice half way through each breast. Sprinkle each breast with garlic salt, pepper, and 1 teaspoon lemon juice.

Place chicken breast between two sheets of waxed paper and pound filets until 1/2-inch thick. Sprinkle with flour and re-pound on both sides.

In a medium sauté pan over medium-high heat, brown each breast in butter. Place browned breasts in baking dish. Place 2 slices of cheese on top each filet. Fold the filet and seal with toothpicks.

Spread 2 tablespoons Tennessee Gourmet™ Snappy Pepper Jelly over each breast and cover.

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