
Shane's Chicken Cacciatore

4 boneless, skinless chicken breasts
24 ounce jar of Italian-style Marinara Sauce
4 tsp. Mike's Gourmet Herbs Meat Rub & Marinade
Mozzarella cheese, sliced
Parmesan cheese, grated
Virgin Olive Oil

Rub a light coat of Virgin Olive Oil onto both side of chicken breasts.

Sprinkle each breast with 1 tsp. Mike's Gourmet Herbs Meat Rub & Marinade and press into meat.

Cook chicken on grill or in oven until done.

Place chicken on a baking pan. Pour Marinara sauce over chicken.

Slice Mozzarella cheese into thin slices about 1" X 4". Place 4 slices on each chicken breast. Sprinkle chicken breasts with Parmesan cheese. Bake at 350°F until cheese turns light golden brown.

Place one finished breast in the center of a dinner plate and surround with a circle of your favorite spaghetti or fettuccini.

Drizzle the remaining, heated Marinara Sauce over the pasta.

Garnish with fresh Rosemary leaves and thin sliced Orange wedges.

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