

Mushroom Swiss Chicken (Serves 4)

8 skinless, boneless chicken thighs

2 cloves crushed garlic

3 tablespoons olive oil

3 tablespoons red wine vinegar

1 tablespoon Cajun-style seasoning

1 cup chopped green onion

1 (8 ounce) package sliced fresh mushrooms

4 slices Swiss cheese cut in half

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine oil and garlic in a 9x13 inch baking dish. Add chicken breasts and coat well with the oil and garlic. Sprinkle it with the vinegar and Cajun seasoning.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Remove chicken from the oven and cover with green onion and mushrooms; then add a few more sprinkles of oil and vinegar and return the dish to the oven for 15 to 20 minutes more. Remove from the oven and immediately place 1 slice of cheese on top of each chicken thigh; cheese will melt. Serve immediately.