Chicken Breasts with Cheese Sauce



As we all like chicken, I prepare it in hundred different ways. This way of preparation is very quick and simple, and what I like best in this recipe is that I also have sauce for side dish as rice, gnocchi, pasta etc… If you like sauces with melted cheese, I think you might like this recipe.

INGREDIENTS :

5 chicken breasts

salt

pepper

60 g . of butter

500 g . of cherry tomatoes

1 spoon of basil (spice)

400 ml . of cooking cream

200 g . of melted cheese

300 g . of mozzarella (3 balls)

100 g. of parmesan (not obligatory)

PREPARATION :

1 . nick chicken breasts with a knife to the half on a few spots (be careful not to cut the meat completely) …

2 . season the meat well with salt and pepper and put it aside for a while …

3. slice mozzarella, and cut cherry tomatoes into four pieces …

4 . fry the meat on hot butter from both sides for 5 minutes, so that the meat gets beautiful golden colour …

5 . put the meat into a tray and leave it aside to prepare the sauce …

6 . put cooking cream and melted cheese into a small pot. Wait for the sauce to boil while stirring it constantly and add basil, pepper and salt according to your taste (be careful with salt as cheese is salty) …

7 . put cherry tomatoes over meat, pour it all with sauce and then line mozzarella, and sprinkle parmesan on the top, if you want to (parmesan is not obligatory) …

8 . put your dinner into the oven heated to 200 degrees for some 30 to 40 minutes to be cooked to the end …

NOTE :

Melted cheese can be found on the shelves with dairy spread.

You can buy it in all big, better equipped shops like Interspar.

Under the recipe, among the photos I will leave you a picture of the product I use (it is not a product advertisement).

It is not obligatory to use melted Gouda, you can use Emmentaler or any other sort of cheese as well.













If you like recipes from my blog, you can subscribe to my YouTube channel for free

…. thank you for trusting me your Meri