



Perron 10 years-old Port Aged Cheddar Cheese Chicken

Preparation : 10 minutes • Baking : 10 minutes • 4 servings

Ingredients :

- 4 boneless, skinless chicken breasts
- 150 g **Perron Aged 10 year-old Port cheddar cheese**
- 1/2 cup (125 ml) flour
- 2 eggs + 2 tbsp (30 ml) milk
- 3/4 cup (188 ml) dry bread crumbs
- 1 tbsp (15 ml) fresh parsley
- Salt and ground pepper
- 6 cloves garlic, chopped
- 2 tbsp (30 ml) butter
- 2 tbsp (30 ml) olive oil

Preparation : Partially open breasts lengthwise and stuff with a piece of **Perron 10 years-old Port cheddar cheese**; Prepare 3 hollow dishes with flour, seasoned with salt and ground pepper, eggs beaten with milk, and breading with parsley; Keep breasts closed and coat alternatively with flour, beaten eggs and breading; In a heated frying pan, melt butter and oil, add garlic and brown breasts for 3 minutes, on each side; Place in an oven-safe dish and add the remaining contents of the frying pan; Cook at 350°F (180°C), uncovered, for 25 minutes.

Port Cheddar