

Chicken Georgia

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Adapted from The Lady and Sons Cookbook by Paula Deen

Serves 6

Blue – 4

Purple – 4

Green – 6

- 4 Tbsp light butter
- 4 4oz boneless, skinless chicken breasts
- 1 cup fresh mushrooms, sliced
- 2 Tbsp shallots, minced
- 1/4 tsp salt
- 1/4 tsp pepper
- 4 oz part skin mozzarella, grated

1. Melt butter over medium heat.
2. Add mushrooms and shallots and sprinkle with salt and pepper. Cook 10 minutes.
3. Add chicken and cook 10 minutes on each side or until tender and cooked through
4. Transfer chicken to platter and sprinkle with grated cheese. Top with mushroom mixture.

5. Cover and let stand 5 minutes for until cheese melts.