

# Creamy Swiss Chicken

## Creamy Swiss Chicken

Adapted from Lil Luna

Serves 4, 6 FSP per serving

- 4 boneless, skinless chicken breasts
- 4 slices Sargento Ultra Thin Swiss Cheese
- 1/4 cup light mayo
- 1/4 cup fat free Greek yogurt
- 1/2 cup fat free sour cream
- 3/4 cup grated parmesan cheese, divided
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tsp garlic powder

1. Preheat oven to 375
2. Pat chicken dry and place in a greased 9×13 baking dish
3. Add sliced cheese on top of chicken
4. In a bowl, mix mayo, yogurt, sour cream, 1/2 cup parmesan cheese, salt, pepper, and garlic powder. Spread this over chicken and sprinkle with remaining parmesan cheese.
5. Bake for 1 hour. Delicious served over rice.