

APPLE SWISS CHICKEN (for 2)

Source: Taste of Home Magazine Sept/Oct 2001 (Lynne Glashoerster)

Prep/Cooking time: 45-50 minutes

Ingredients:

2 boneless skinless chicken breast halves	1/2 tsp dried rosemary (crushed)
2 thin slices fully cooked ham	1 TBS vegetable oil
1 medium tart apple, peeled & thinly sliced, divided	
2 thin slices Swiss cheese	Paprika
1 TBS apple juice or chicken broth	

Directions:

Flatten chicken breasts to 1/4" thickness; rub with rosemary. Top each with a ham slice & a few apples slices; roll up tightly - secure with toothpicks. Place in greased 1 qt baking dish. Drizzle with oil. Bake 20 minutes, uncovered, at 350° F. Top with cheese & remaining apples slices. Drizzle with apple juice. Sprinkle with paprika. Bake another 10-15 minutes or till juices run clear & cheese is melted. Discard toothpicks before serving.