Chicken Breasts with Creamy Vegetable Topping

Recipe Cookbook: Food and Wine Quick from Scratch
Chapter: Chicken and Other Birds **Author: Susan Rich, Laura Russell**
Prep Time: 10 minutes **Cooking Time: 30 minutes**

INGREDIENTS:

1 TBS cooking oil
1 red bell pepper, chopped
2 scallions, including green tops, chopped
1 carrot, grated
8 oz cream cheese, at room temperature
1 tsp salt
1/2 tspfresh ground black pepper
4 bone-in chicken breasts, (about 2 1/4 pounds in all), skin removed

DIRECTIONS:

Heat oven to 42° F.

In medium frying pan, heat oil over moderate heat. Add bell pepper & cook, stirring occasionally, until starting to soften, about 3 minutes. Add scallions & carrot - cook 2 minutes longer.

Mix vegetables with cream cheese, 3/4 tsp salt & 1/4 tsp black pepper.

Sprinkle chicken breasts with remaining 1/4 tsp salt & pepper & put in roasting pan - spread vegetable cream cheese mixture over them.

Bake till just done, 20 to 25 minutes.

Serves: 4