



Chicken Rockefeller

This dish may be prepared grilled or baked; stuffed or topped. The portion size of the breast should be determined by the menu application, but on average should be 6 to 8 oz.

Ingredients:

1 Cup Celery, diced
1 Cup Onions, diced
1-3 Lb. Frozen Spinach leaf or fresh equivalent
½ Cup Grated Parmesan Cheese
1 Tbsp. Worcestershire sauce
1 Lb. Margarine or butter
1 Cup Coarse breadcrumbs or croutons
1 ½ oz. Anisette, Pernod, or other licorice flavored liquor
dash of Tabasco
Chicken Breast

Directions:

Saute celery and onions in butter until onions clear. Add spinach and lower heat. Mix well. Add Worcestershire, Tabasco and breadcrumbs and mix. Cook for ten minutes and add parmesan. Stir; add Anisette and remove from heat.

Chicken Breasts: Grill breasts to done and top with approximately three ounces of Rockefeller Mix. For large parties, breasts may be split and stuffed or topped with Rockefeller mix and then baked till breasts are fully cooked.

