

## Chicken Kilimanjaro

4 large Chicken breasts  
1 heaping Cup of breadcrumbs or corn flake crumbs or cornbread crumbs, etc.  
½ Cup Sliced Mushrooms  
½ Cup Gouda Cheese (cut or chunked from a block)  
¼ Cup of Milk  
1 Tbsp Olive Oil  
1 tsp Rosemary  
1 tsp Marjoram  
(Optional) ½ Cup Diced Fresh Tomato or Crispy Bacon

Pre-heat oven to 375 degrees.

Clean the Chicken and trim the fat. Rinse the chicken in water to ensure the pieces are wet. Lay it out on a cutting board or plate.

Mix the Breadcrumbs and the Rosemary and Marjoram in a bowl. Dip the chicken pieces into the bowl and coat them with the spices and bread crumbs.

Once chicken is coated, place it in a baking pan (9x9 will work, cover with foil) or you can simply wrap them in Foil and place them in the Oven for about 1 hour.

About 50 minutes after you have put the chicken in the oven, pour ¼ cup of Milk into a small sauce pan and bring it up to a low heat (2 or 3). Take your Gouda cheese and cut it or break it into small chunks totaling about ½ Cup. Add the cheese to the heated milk. Stir frequently to ensure good blending. Blending will not take long, a couple minutes tops. As soon as it's blended into a thick sauce or paste, turn off the burner. **Do not overcook** – you will know if you do because the water will leach out of the cheese leaving you with a watery mess.

By the time the sauce is thick and ready, the chicken should be done. Remove chicken from oven and set out.

In a sauté pan, add 1 Tbsp of Olive Oil and heat to medium or medium high, and then add the sliced mushrooms. Sauté the mushrooms for a minute or two, just to get the mushrooms hot but still having a fresh flavor.

On plate, spoon the Gouda sauce over the chicken; add the mushrooms on top and also any other topping, such as Bacon bits or Tomatoes.

Serve with a salad, pasta, vegetables or other favorite side dishes.