

Artichoke Chicken

Cooking spray

4 oz cream cheese, room temperature

½ cup mayonnaise

1 cup parmesan cheese, divided

2 TBLS Gourmet Garden Italian Herbs

1 ½ TBLS Gourmet Garden Minced Garlic

2 cups crushed garlic flavored croutons

2 TBLS salted butter, melted

4 large boneless, skinless, chicken breasts, cut into 8 even pieces

1 13.5 oz canned chopped artichokes, or canned artichokes halves, chopped

Preheat oven to 400° Coat a medium to large baking dish with cooking spray.

Combine the cream cheese, mayonnaise, Italian Herbs, Garlic and half the parmesan cheese and mix well. Set aside.

Crush the croutons then add to the melted butter and mix well.

Sprinkle half the croutons on the bottom of the baking dish. Place the chicken on top of

the crumb mixture in the dish. Spread the creamy artichoke mixture on top of each chicken piece.

Sprinkle the remaining croutons on top with the remaining parmesan cheese.

Bake for 25 minutes. Let stand 5 minutes. Serve with a salad.