

## Italian Chicken "Packages"

(Serves 6)

### Ingredients:

1 Tbsp. olive oil  
6 boneless chicken breast halves  
1 cup mozzarella cheese  
1 cup pepper jack cheese  
3 ½ cups sliced zucchini  
6 lg. tomatoes, sliced  
1 small bunch fresh oregano or basil  
Freshly ground black pepper, kosher salt



### Directions:

Cut 6 pieces of aluminum foil, about 10 inches square. Brush foil pieces lightly with oil. With a sharp knife, cut 3 slices into each breast. Slice the cheeses and place into the cuts in the chicken.

Place zucchini and tomatoes on each piece of foil, and sprinkle with salt and pepper to taste. Tear or roughly chop the oregano or basil and scatter over the vegetables. Place chicken breasts on top of vegetables in each square, and salt & pepper to taste.

Wrap the foil to enclose the chicken & vegetables and make a "package". Place packages on a cookie sheet. Bake at 400 degrees for 30-35 minutes. Unwrap each foil package and serve with rice or your favorite pasta. (Because the chicken & vegetables cook in their own juices, there's no need to add extra oil.)

Tip: Place the chicken & vegetables on the shiny side of the foil to ensure that the heat is absorbed into the package and not reflected away.