



Baked Chicken Breast with Gunther

Yield: 4 portions

Ingredients:

- 12 ounces - Gunther
- 1 can - Peach halves - drained, rinsed and drained again, sliced and fanned out
- To Taste - Parsley for garnish

Method:

1. In a baking dish lay the chicken breast skin side up. Make sure the pan is large enough that the chicken breast are close together but not touching.
2. Pour Gunther
3. Bake in a preheated 375 degree oven for approximately 20 to 25 minutes or until a bit springy but firm to the touch.
4. Let sit for five minutes before you serve.
5. Transfer to serving plate.
6. Garnish with fanned out peach halves and parsley.
7. *Note - the chicken can be substituted with most flat or round bodied fish.



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