

DIJON FETA CHICKEN BAKE

- 6 boneless chicken breasts
lemon juice (optional)
- 4 oz Feta Cheese
salt
- TSG Outrageously Garlic Seasoning Blend**
- TSG Vermont Maple Dijon Grilling Sauce**
fresh parsley
black pepper to taste

1. Heat oven to 350°.
2. Rinse and pat chicken dry and dip in lemon juice (optional).
3. Place chicken in glass baking dish. Generously sprinkle with salt and dash dash with a bit of Outrageously Garlic. Pepper to taste.
4. Top each breast with crumbled Feta cheese. Pour Vermont Maple Dijon Grilling Sauce over top (about a half bottle). Top with fresh parsley.
5. Bake for approx. one hour until done.