

Feta Chicken

Mary Stewart

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Yield: 4 to 6 servings

*6 boneless/ skinless
chicken breast halves
2 tablespoons fresh lemon
juice
2 teaspoons chopped fresh
oregano
1/4 teaspoon fresh ground
pepper
2 ounces feta cheese,
crumbled*

Preheat the oven to 350 degrees.

Arrange the chicken in a single layer in a greased 13x9-inch baking dish.

Drizzle with one tablespoon of the lemon juice. Sprinkle with oregano and pepper on top. Add the crumbled feta cheese. Drizzle with the remaining lemon juice.

Bake for 45 minutes or until the chicken is done.

Per Serving (excluding unknown items): 1656 Calories; 93g Fat (51.6% calories from fat); 190g Protein; 5g Carbohydrate; 1g Dietary Fiber; 607mg Cholesterol; 1182mg Sodium. Exchanges: 0 Grain(Starch); 27 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.