



Garlic Mango Chicken

Submitted by Trading Post Quality Foods in Port Perry, ON. Simply delicious served with rice and a side salad.

Ingredients

4 boneless chicken breast split open and flattened (may leave skin on)
1 jar **Garlic & Mango Dressing**
8 fresh asparagus stalks
1 - 8 oz. pkg. of creamy goats cheese



Directions

Place chicken breasts in container covering with 3/4 bottle of **Garlic & Mango Dressing**. Marinate overnight in fridge (may be in fridge up to 2 days).

Take flattened chicken pieces from marinade and open. Spread with 1 - 2 oz. of goat's cheese. Trim raw asparagus, laying 2 pieces across the chicken breast. Roll or fold over chicken securing with butcher's twine or pick.

Place chicken in greased oven-proof dish and pour remaining **Garlic & Mango Dressing** over top. Cover securely with foil.

Bake 350F. oven 1 hour 15 minutes until chicken is cooked through. Check during baking, adding a little water if dressing has evaporated.



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