

Swiss Chicken

1/2 cup	Mayonnaise
1/2 cup	Sour Cream
1/2 cup	Grated Parmesan Cheese
2 tsp	Garlic Powder
To taste	Kosher Salt & Fresh-Ground Black Pepper
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4-6	Boneless Chicken Thighs*
4-6 slices	Swiss Cheese



Saucy!

- Whisk together the sauce ingredients and set aside

Baking the Chicken

- *If preferred, use boneless chicken breasts (adjust cook time as necessary)
- Preheat the air fryer, covered electric skillet, or oven (375°F)
- Pat chicken dry and brush on a little bit of olive oil
- Place chicken in pan, cover each piece with a slice of cheese, and top with a dollop of sauce
- Bake until the chicken is thoroughly cooked**
- The cook time will be about 30-40 minutes

Tip: If you don't like your sauce and cheese quite so done, add it about mid-way through the cook time.

****NOTE: INTERNAL TEMPERATURE of 165°F indicates that the chicken is thoroughly cooked.**

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