

Chicken - Vegetable Cheesecake

Submitted by: Raymond H. Norton, Jacksonville, FL



6 to 8 Servings

- 2-3 Pilgrim's Pride boneless, skinless, split chicken breasts (about 1 pound)
- 1 package (8 ounces) cream cheese, room temperature
- 1/4 cup milk
- 6 eggs, beaten
- 2 cups cubed French bread, 1/2-inch cubes
- 2 cups (8 ounces) shredded Swiss cheese
- 1/2 cup chopped onion
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped fresh cilantro
- 1/2 cup sliced black olives
- 1/2 teaspoon each dried basil, dried oregano, garlic powder, salt, and crushed red pepper
- 2 zucchini cut into 1/4-inch round slices (reserve 15 slices for garnish)
- Paprika

Preheat oven to 350°F. Lightly coat bottom and sides of 9x3-inch spring form pan with oil or cooking spray. Set aside. Place chicken in single layer in large saucepan and add enough water to cover by 1/2-inch. Bring to a boil, reduce heat to simmer, cover, and poach 12 to 15 minutes or until chicken is no longer pink inside. Drain and set aside to cool.

Place cream cheese in large mixing bowl and beat until smooth. Beat in milk and eggs until well combined. Cut cooled chicken into bite-size pieces making about 2 cups. Add chicken and remaining ingredients, except reserved 15 slices of zucchini, to cream cheese mixture. Combine well.

Place reserved zucchini slices around side of prepared pan in standing position. Pour chicken mixture into pan and sprinkle top with paprika. Place pan on baking sheet and bake in preheated oven 1 hour or until center is firm. Cool slightly, place on serving dish, then remove sides and bottom of spring form pan. Serve warm.

Variation: A combination of white and dark chicken meat may be substituted for all white meat.