Cooking Corner

Spice Up Special Menus With A Touch Of The Exotic

(NAPSA)—Every season has its own sumptuous flavors and the changing seasons often spark experimentation, serving traditional dishes in an innovative way.

When thoughts turn to indoor entertaining, it may be time to try something a little bit different. Inspired by the "mysterious East," this streamlined version of an Indian classic—with its delicately balanced seasonings—can perk up palates with new taste sensations.

It's surprisingly easy to add pizazz, even with limited prep time. Simply mix, marinate, roll up chicken breasts, then broil or bake. Distinctively nutty, creamy classic Jarlsberg cheese enriches and mellows the filling, providing a pleasing contrast.

Toss a fresh green salad and dinner is done—then graciously accept those compliments.

Chicken Tandoori Jarlsberg

- 1 cup plain yogurt
- 3 cloves minced garlic
- 2 teaspoons fresh OR 1 teaspoon dried thyme
- 2 teaspoons paprika
- 2 teaspoons coriander Large pinch ground cloves (optional)
- 4 boneless, skinless chicken breasts, flattened to ¼-inch thick
- ¼ cup seasoned bread crumbs
- 1 cup shredded Jarlsberg cheese

Mix first six (6) ingredients

Jarlsberg cheese adds nutty, creamy flavor to this streamlined version of Chicken Tandoori.

in bowl. Add chicken, turning to coat evenly. Marinate in refrigerator 2 hours or overnight.

Mix 4 tablespoons marinade with bread crumbs and cheese. Divide mixture, spreading ¼ on each breast. Roll up from pointed end and secure with toothpicks.

Place chicken on oil-sprayed pan and broil 10-12 inches from heat source, 12-15 minutes (or until done), turning after 5 minutes. OR take a tip from the chefs: put a bit of oil in baking pan and heat first on stove top, then bake 20-30 minutes in 425° oven.

Serve with white and yellow rice mixed with petite peas, or brown rice with cucumbers marinated in vinaigrette dressing. Garnish with additional shredded Jarlsberg, fresh thyme and, if desired, tomato "rose." Serves 4.