Chicken in Wine Sauce

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4 boneless/ skinless chicken breasts, halved
1 teaspoon salt, divided
3 tablespoons flour
1 cup sour cream, divided
1 can mushroom soup
1/2 cup white wine (preferably Sauterne)
1/2 cup unblanched small almonds
1 jar (2 ounce) pimientos, chopped
1 teaspoon paprika

Preheat the oven to 325 degrees.

Place the chicken in a flat baking dish. Sprinkle with 1/2 teaspoon of salt.

In a bowl, combine the flour and 1/2 cup of sour cream. Stir until smooth. Add the remaining salt, if desired. Add the remaining sour cream, soup and wine. Pour over the chicken. Sprinkle with almonds, pimiento and paprika.

Bake about one hour or until the chicken is tender.

Per Serving (excluding unknown items): 718 Calories; 58g Fat (71.6% calories from fat); 12g Protein; 39g Carbohydrate; 2g Dietary Fiber; 105mg Cholesterol; 3138mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 11 1/2 Fat.