

Creamy Chicken Bake

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

8 chicken breasts
8 four-inch slices Swiss
cheese
2 cans cream of chicken
soup
1/4 cup white wine
1 cup stuffing mix (not
cubes)
1/4 pound butter (not
margarine), melted
8 fresh mushrooms, sliced

Preheat the oven to 350 degrees.

In a bowl, mix the wine and soup together.

Place the chicken breasts in a 9x13-inch sprayed baking pan. Cover the chicken breasts with the soup mixture.

Sprinkle the stuffing mix and mushrooms over the top. Drizzle with melted butter over all.

Bake, uncovered, for 55 minutes.

Serve with rice cooked with chicken broth instead of water.

Per Serving (excluding unknown items): 7710 Calories; 479g Fat (57.2% calories from fat); 751g Protein; 56g Carbohydrate; 2g Dietary Fiber; 2336mg Cholesterol; 5801mg Sodium. Exchanges: 1 1/2 Grain(Starch); 101 1/2 Lean Meat; 1 1/2 Vegetable; 31 Fat.