

Elegant Chicken

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6 boneless chicken breasts
1 package dried beef
3 slices bacon
1 can cream of celery soup
2 cans cream of chicken
soup
1 carton (8 ounce) lite sour
cream
1 envelope chicken
seasoning packet

Preheat the oven to 325 degrees.

Cook the bacon till partially cooked. (I use the microwave, about 3 to 4 minutes.)

Spray a 9x13-inch baking dish with nonstick cooking spray. In the dish, layer the dried beef, followed by the chicken breasts. On top of each breast, place 1/2 slice of bacon.

In a bowl, mix together the sour cream, celery soup, chicken soup and seasoning packet. Pour the mixture over the chicken.

Refrigerate overnight.

Bake, covered, for 90 minutes. Uncover. Reduce the oven temp to 300 degrees.

Bake for 60 minutes.

Serve with white rice and green peas.

Per Serving (excluding unknown items): 808 Calories; 38g Fat (43.8% calories from fat); 80g Protein; 31g Carbohydrate; 1g Dietary Fiber; 148mg Cholesterol; 11096mg Sodium. Exchanges: 1 1/2 Grain(Starch); 10 1/2 Lean Meat; 1 1/2 Vegetable; 5 Fat.