

Baked Chicken Breasts

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Servings: 6

*6 boneless/ skinless
chicken breast halves
6 thin slices Swiss cheese
1 can cream of chicken
soup, diluted
2 cups stuffing crumbs,
buttered*

Preheat the oven to 325 degrees.

In a casserole dish, place a slice of Swiss cheese on top of each piece of chicken.

Pour the soup over the top.

Place the buttered stuffing crumbs on top.

Bake for 1-1/2 to 2 hours.

Per Serving (excluding unknown items): 446 Calories; 32g Fat (65.6% calories from fat); 33g Protein; 5g Carbohydrate; trace Dietary Fiber; 106mg Cholesterol; 459mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 4 Fat.