
Chicken Anger

Linda Anger - Hudson's Eastland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

4 whole chicken breasts, halved
butter
2 3/4 cups whipping cream
1/8 teaspoon crushed dried rosemary leaves
1 clove garlic, minced
2 cans (10-3/4 ounce ea) cream of chicken soup
1/2 cup sliced fresh mushrooms
hot cooked rice

In a skillet, brown the chicken in butter.

In a small bowl, combine the whipping cream, rosemary, garlic and soup. Mix well.

Place the browned chicken breasts in a casserole dish. Sprinkle with mushrooms. Pour the soup mixture over the mushrooms.

Bake, uncovered, for about 45 minutes.

Serve over rice.

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Per Serving (excluding unknown items): 4504 Calories; 365g Fat (73.1% calories from fat); 263g Protein; 39g Carbohydrate; 1g Dietary Fiber; 1661mg Cholesterol; 2951mg Sodium. Exchanges: 1 1/2 Grain(Starch); 35 Lean Meat; 1/2 Vegetable; 2 Non-Fat Milk; 51 1/2 Fat.