
Chicken and Swiss

Daniel J Ludemann - Dayton's Fargo

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

Servings: 8

4 whole chicken breasts

8 slices (4x4 inch) baby Swiss cheese

1 can (10-3/4 ounce) cream of chicken soup

1/4 cup sherry wine

1 cup stuffing mix, crushed

1/4 cup butter, melted

Preheat the oven to 350 degrees.

Place the chicken in a greased 9x13x2-inch casserole dish. Arrange the cheese slices over the chicken.

In a small bowl, combine the soup and wine. Pour over the cheese.

In a small bowl, combine the stuffing mix and the butter. Sprinkle over the soup mixture. Cover with foil.

Bake for 45 to 50 minutes.

Chicken

Per Serving (excluding unknown items): 315 Calories; 20g Fat (58.6% calories from fat); 31g Protein; 1g Carbohydrate; trace Dietary Fiber; 110mg Cholesterol; 273mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1 1/2 Fat.