

Chicken in Wine Sauce II

Julie Gawle

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Servings: 8

*8 chicken breasts, boned
flour
salt
pepper
paprika
1/4 pound butter
2 cans (14-3/4 ounce ea)
cream of chicken soup
2 cans (4 ounce ea)
mushroom stems with juice
4 tablespoons sherry*

Place the flour, salt, pepper and paprika in a sealable plastic bag. Add the chicken. Shake well to coat.

In a baking dish, melt the butter. Place the coated chicken in the dish, skin side down.

Bake for one hour at 350 degrees.

In a saucepan, heat the cream of chicken soup, mushrooms and sherry.

Remove the chicken from the oven. Turn the chicken. Pour the sauce over the top.

Bake for an additional 15 minutes.

Serve with cooked rice.

Per Serving (excluding unknown items): 640 Calories; 40g Fat (58.4% calories from fat); 61g Protein; 3g Carbohydrate; trace Dietary Fiber; 219mg Cholesterol; 547mg Sodium. Exchanges: Grain(Starch); 8 1/2 Lean Meat; 1/2 Fat.