
Chicken La Parisienne

Maureen Higgins - Dayton's Rochester

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

Servings: 4

2 whole chicken breasts, boned and halved
2 tablespoons margarine
1 can (10-3/4 ounce) cream of chicken soup
1 cup sour cream
3/4 cup cooking sherry
1 can (8 ounce) mushrooms, drained
salt (to taste)
pepper (to taste)
1 small onion, sliced and separated into rings
hot cooked rice

Preheat the oven to 300 degrees.

In a skillet, brown the chicken breasts in margarine.

In a medium bowl, combine the soup, sour cream and sherry. Whisk together until smooth. Stir in the mushrooms, salt and pepper.

Place the chicken in a greased 1-1/2 quart Dutch oven. Place the onion rings over the chicken. Pour sauce over all.

Bake for 90 minutes or until very tender.

Serve over rice.

Chicken

Per Serving (excluding unknown items): 526 Calories; 33g Fat (62.6% calories from fat); 33g Protein; 11g Carbohydrate; 1g Dietary Fiber; 121mg Cholesterol; 439mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 4 Fat.