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# Crab-Stuffed Chicken Breasts

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 6

**3/4 cup seasoned stuffing mix**  
**1 egg**  
**1/2 to 3/4 cup mushroom soup, undiluted**  
**1 package (6 ounce) crabmeat**  
**1 tablespoon lemon juice**  
**2 teaspoons Worcestershire sauce**  
**1 teaspoon prepared mustard**  
**1/2 teaspoon salt**  
**6 whole chicken breasts, boned**  
**LEMON BUTTER SAUCE**  
**1 cup butter, melted**  
**2 tablespoons parsley**  
**2 tablespoons lemon juice**

Make the Lemon Butter Sauce: In a bowl, combine the butter, parsley and lemon juice. Mix well.

In a bowl, combine the stuffing mix with a lightly beaten egg, undiluted mushroom soup, crabmeat, lemon juice, Worcestershire sauce, mustard and salt.

Spoon the stuffing mixture down the center of each chicken breast. Roll up and fasten with metal skewers or toothpicks.

Preheat the broiler.

Broil the stuffed chicken breasts six inches from the heat for about 15 minutes. Baste the chicken with the Lemon Butter Sauce. Turn and broil for 15 minutes more.

Serve with the Lemon Butter Sauce on the side.

## **Chicken**

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*Per Serving (excluding unknown items): 817 Calories; 59g Fat (66.2% calories from fat); 66g Protein; 2g Carbohydrate; trace Dietary Fiber; 321mg Cholesterol; 851mg Sodium. Exchanges: 0 Grain(Starch); 9 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 6 1/2 Fat; 0 Other Carbohydrates.*