
Fancy and Fast Chicken

Ardell Bretzin

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

6 boned chicken breasts

6 slices Swiss cheese

1/4 pound fresh mushrooms, sliced

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

1/2 cup white wine

2 cups herb stuffing mix

1 stick butter, melted

Place the chicken in a lightly greased 9x13-inch glass baking dish. Top each chicken piece with a slice of Swiss cheese. Lay the mushrooms over the cheese.

In a bowl, mix the can of soup with the wine. Pour over the chicken. Spread the stuffing mix over the top. Drizzle the entire surface with melted butter.

Bake in a 350 degree oven for 45 minutes.

Chicken

Per Serving (excluding unknown items): 6961 Calories; 451g Fat (59.7% calories from fat); 574g Protein; 113g Carbohydrate; 7g Dietary Fiber; 1996mg Cholesterol; 6211mg Sodium. Exchanges: 5 1/2 Grain(Starch); 76 Lean Meat; 1 Vegetable; 41 1/2 Fat.