

Swiss Cheese Chix

Betty Sullivan

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

Servings: 4

*4 boneless/ skinless
chicken breasts
4 1/2 slices Swiss cheese
1 can (14-3/4 ounce) cream
of chicken soup
1/3 cup white wine
1/2 to 3/4 stick butter,
melted
2 cups stuffing mix*

Preheat the oven to 350 degrees.

In a casserole dish, place the chicken breasts.
Put a Swiss cheese slice on each breast.

In a bowl, mix together the mushroom soup and
wine. Stir to mix well. Pour over the chicken.

In a bowl, mix the melted butter and the stuffing
mix. Mix well. Place the stuffing on top of the
chicken in the dish.

Bake, covered, for 30 minutes. Remove the
cover.

Bake for an additional 30 minutes.

Per Serving (excluding unknown items): 856 Calories; 56g Fat (60.5% calories from fat); 78g Protein; 4g Carbohydrate; trace Dietary Fiber; 271mg Cholesterol; 695mg Sodium. Exchanges: Grain(Starch); 10 1/2 Lean Meat; 1/2 Fat.