
Angel Chicken Pasta

Pat Hardy

Nettles Island Cooking in Paradise - 2014

Servings: 6

6 boneless/skinless chicken breasts
4 tablespoons butter or margarine
1 package (7 ounce) dry Italian salad dressing mix
1/2 cup Chardonnay wine
1 can golden mushroom soup
1 package cream cheese with chives
1 package (16 ounce) Angel hair pasta
mushrooms (optional)
garlic (optional)
cashew nuts (optional)

In a large saucepan, melt the butter over low heat. Add the package of dressing mix.

Blend in the wine, soup and cheese. Add the mushrooms, garlic or cashew nuts, if desired. Heat through gently.

Arrange the chicken in a casserole dish. Cover with the sauce.

Bake in a preheated 325 degree oven for 60 minutes.

As baking time nears, cook the pasta according to package directions. Drain.

Serve the chicken mixture over the pasta.

Chicken

Per Serving (excluding unknown items): 631 Calories; 35g Fat (50.8% calories from fat); 63g Protein; 13g Carbohydrate; trace Dietary Fiber; 206mg Cholesterol; 262mg Sodium. Exchanges: 1 Grain(Starch); 8 1/2 Lean Meat; 1 1/2 Fat.