
Baked Chicken Reuben

Rodney Schroll - Marshall Field's Houston Galleria

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

Servings: 4

4 boned chicken breasts

1/4 teaspoon salt

1/8 teaspoon pepper

1 can (16 ounce) sauerkraut, drained

4 slices (4x6 inches) Swiss cheese

1 1/4 cups Thousand Island salad dressing

1 tablespoon chopped fresh parsley

Preheat the oven to 325 degrees.

Place the chicken in a greased 8x12-inch baking pan. Sprinkle with salt and pepper. Place the sauerkraut over the chicken. Top with Swiss cheese. Pour the dressing evenly over the cheese. Cover with foil.

Bake for 90 minutes or until a fork can be inserted in the chicken with ease.

Sprinkle with chopped parsley to serve.

Chicken

Per Serving (excluding unknown items): 733 Calories; 59g Fat (72.0% calories from fat); 34g Protein; 18g Carbohydrate; 2g Dietary Fiber; 124mg Cholesterol; 1365mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 1 Fruit; 9 Fat.