

Chicken Parisienne

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 6

*3 whole chicken breasts,
split, skinned & boned
1/2 cup sherry
1 can (10-3/4 ounce) cream
of mushroom soup
1 cup sour cream
1 can (6 ounces) browned
in butter mushrooms,
undrained
paprika
rice or noodles*

Rub the chicken breasts with salt and pepper to season. Place in a baking dish in a single layer.

In a bowl, combine the sherry, soup, sour cream and mushrooms. Mix well. Pour over the chicken. Marinate for one hour.

Preheat the oven to 350 degrees.

Sprinkle paprika over the top of the baking dish.

Bake, uncovered, for one hour.

Serve with rice or noodles.

Per Serving (excluding unknown items): 131 Calories; 10g Fat (77.0% calories from fat); 2g Protein; 5g Carbohydrate; trace Dietary Fiber; 17mg Cholesterol; 194mg Sodium. Exchanges: Grain(Starch); 0 Non-Fat Milk Fat.