

Chicken Parmesan III

John Feeney

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

*1/4 cup bread crumbs
4 tablespoons Parmesan
cheese
1/4 teaspoon oregano
dash garlic powder
1 pound chicken pieces
1 can (14-3/4 ounce)
mushroom soup
1/2 cup milk
paprika
pepper*

In a bowl, combine the bread crumbs, two tablespoons of the Parmesan cheese, oregano, garlic powder and pepper. Roll the chicken in this mixture.

Arrange the chicken in a two quart shallow baking dish.

Bake at 400 degrees for 20 minutes. Turn the chicken.

Bake for an additional 20 minutes.

Meanwhile, in a bowl, blend the soup and milk. Pour the mixture over the chicken. Sprinkle with paprika and the remaining cheese.

Bake 20 minutes more or until the chicken is tender.

Stir the sauce and pour over the chicken on a serving plate.

Per Serving (excluding unknown items): 1070 Calories; 67g Fat (57.5% calories from fat); 75g Protein; 36g Carbohydrate; 1g Dietary Fiber; 317mg Cholesterol; 1765mg Sodium. Exchanges: 2 Grain(Starch); 9 Lean Meat; 1/2 Non-Fat Milk; 7 1/2 Fat.