

Crusty Baked Chicken Breasts

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

Servings: 8

*4 whole chicken breasts
split, skinned & boned
8 slices Swiss cheese
1 can (10-3/4 ounce) cream
of chicken soup
1/4 cup white wine
1 1/2 cups herb-seasoned
stuffing mix, crushed
1/2 cup margarine, melted*

Preheat the oven to 350 degrees.

Rub the chicken with salt and pepper to season and place in a 13x9-inch baking dish in a single layer. Top each slice with a cheese slice.

In a bowl, combine the soup and wine. Spoon over the chicken. Sprinkle with stuffing crumbs and drizzle the margarine over the top.

Bake, uncovered, for 50 to 60 minutes.

Per Serving (excluding unknown items): 547 Calories; 43g Fat (72.0% calories from fat); 33g Protein; 5g Carbohydrate; trace Dietary Fiber; 105mg Cholesterol; 552mg Sodium. Exchanges: Grain(Starch); 4 Lean Meat; 1