
Stuffed Chicken Breasts III

Joan Melasko

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

6 to 8 chicken breast halves, pounded thin

1/2 cup potato chips, crushed

1/2 cup Town House crackers, crushed

3 tablespoons grated cheese

1/2 tablespoon paprika

1/2 stick butter, melted

1 can cream of mushroom soup

1/2 soup can water

Preheat the oven to 350 degrees.

In a bowl, combine the potato chips, crackers, cheese, paprika and butter.

Place the chicken breasts on a flat surface. Place a heaping tablespoon on each chicken breast half. Fold over the breast and fasten with a toothpick. Place seam-side down in a pan sprayed with cooking spray.

Bake in the oven for 45 to 60 minutes depending on the thickness of the chicken.

In a bowl, mix the soup and milk together and pour over the chicken. Place back in the oven until bubbly, approximately 8 minutes.

Chicken

Per Serving (excluding unknown items): 2762 Calories; 184g Fat (60.3% calories from fat); 198g Protein; 74g Carbohydrate; 7g Dietary Fiber; 706mg Cholesterol; 2888mg Sodium. Exchanges: 4 1/2 Grain(Starch); 27 Lean Meat; 20 Fat.