Stuffing Topped Chicken

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Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Servings: 8

4 honeless/ skinless chicken breasts, halved
8 slices Swiss cheese
1/2 pound fresh mushrooms
(optional), sliced
1 can (10-3/4 ounce) cream of chicken soup, undiluted
1/4 cup dry white wine
1 package (8 ounce) herb-seasoned stuffing mix, prepared according to package directions
1/4 cup butter or margarine

Preheat the oven to 350 degrees.

Place the chicken breasts in a buttered 13x9x2-inch baking dish.

Top with the cheese and mushrooms.

In a bowl, combine the soup and wine. Blend well. Spoon the mixture evenly over the chicken.

Spread the prepared stuffing over the soup. Drizzle with butter.

Bake for 45 to 55 minutes.

Per Serving (excluding unknown items): 497 Calories; 38g Fat (69.2% calories from fat); 33g Protein; 5g Carbohydrate; trace Dietary Fiber; 121mg Cholesterol; 477mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 5 Fat.

Chicken

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Cholesterol (mg):	5g	Food Exchanges	
	121mg	% Dofusor	በ በ%
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	5
Monounsaturated Fat (g):	10g	Caffeine (mg):	0mg
Saturated Fat (g):	24g	` ``	
Total Fat (g):	38g	Niacin (mg):	trace
		Folacin (mcg):	8mcg
% Calories from Protein:	26.6%	Riboflavin B2 (mg):	.4mg
% Calories from Carbohydrates:	4.1%	Thiamin B1 (mg):	trace
% Calories from Fat:	69.2%	Vitamin B12 (mcg):	1.9mcg
Calories (kcal):	497	Vitamin B6 (mg):	.1mg

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Carbohydrate (g):		Grain (Starch):	0
Dietary Fiber (g):	trace	Lean Meat:	4
Protein (g):	33g	Vegetable:	0
Sodium (mg):	477mg	Fruit:	0
Potassium (mg):	144mg	Non-Fat Milk:	0
Calcium (mg):	1096mg	Fat:	5
Iron (mg):	trace	Other Carbohydrates:	0
Zinc (mg):	5mg	·	
Vitamin C (mg):	trace		
Vitamin A (i.u.):	1245IU		
Vitamin A (r.e.):	348 1/2RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving				
Calories 497	Calories from Fat: 344			
	% Daily Values*			
Total Fat 38g Saturated Fat 24g Cholesterol 121mg Sodium 477mg Total Carbohydrates 5g Dietary Fiber trace Protein 33g	58% 120% 40% 20% 2% 0%			
Vitamin A Vitamin C Calcium Iron	25% 0% 110% 2%			

^{*} Percent Daily Values are based on a 2000 calorie diet.