## **Chicken Supreme**

## Servings: 6

TIP: Substitute condensed cream of mushroom soup or condensed cream of celery soup for the cream of chicken soup.

- 1 can (10 3/4 oz) condensed cream of chicken soup, undiluted
- 1 pkg (1 oz) dry onion soup mix
- 6 boneless, skinless chicken breasts (about 1 1/2 pounds)
- 1/2 cup imitation bacon bits OR 1/2 pound bacon, crisp and crumbled
- 1 container (16 oz) reduced-fat sour cream

Spray slow cooker with nonstick cooking spray. Combine soup and soup-mix in medium bowl; mix well. Layer chicken breasts and soup mixture in slow cooker. Sprinkle with bacon. Cover; cook on HIGH four hours or LOW eight hours.

During last hour of cooking, stir in sour cream.

Per Serving (excluding unknown items): 39 Calories; 2g Fat (56.6% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 329mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fat.