
Chicken Breasts Supreme II

Geri Phillips - Marshall Field's River Oaks

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 6

6 chicken breasts, boned, skinned and halved

1/4 cup butter

1/4 pound sliced fresh mushrooms

1 cup sour cream

1 can (10-3/4 ounce) cream of chicken soup

paprika (for garnish)

Preheat the oven to 350 degrees.

In a large skillet, brown the chicken halves in melted butter. Place in a greased 9x13-inch baking dish.

Saute' the mushrooms in the skillet. Add more butter, if needed.

Blend the sour cream and soup into the drippings on the bottom of the skillet. Pour the mixture over the chicken breasts.

Bake for one hour.

Sprinkle with paprika and serve with rice.

Chicken

Per Serving (excluding unknown items): 673 Calories; 44g Fat (59.6% calories from fat); 63g Protein; 4g Carbohydrate; trace Dietary Fiber; 225mg Cholesterol; 446mg Sodium. Exchanges: 0 Grain(Starch); 8 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.