

Creamy Baked Chicken Breasts – Serves 8

Pre-Heat Oven: 350 degrees

Ingredient:

- 4 whole Chicken Breasts (or 8 single Chicken Breasts)
- cup Dry white wine or water
- 8 slices Swiss Cheese
- 2 boxes of stove top stuffing
- 1/3 cup butter (melted)
- 1 -10 oz. Cans cream of Chicken Soup (can substitute w/ Cream of Celery or others if needed)
- 2-3 qt (9"x13") baking dish

Directions:

- Arrange chicken in baking dish
- Place 1 slice of Swiss Cheese on each piece of chicken
- Mix together & spoon over Chicken and Swiss cheese
 - Cream of Chicken Soup
 - Wine
- Make stove top as directed on box and sprinkle over Chicken, cheese, Mixture of soup and wine
- Drizzle Melted butter on top of stuffing
- Cover w/ Aluminum Foil
- Bake for 50-55 minutes & Serve