

Creamy Baked Chicken Breasts

INGREDIENTS

4 whole chicken breasts, split, skinned, and deboned
8 slices Swiss cheese
1 can cream of chicken soup
1/4 cup white wine
1 cup herb stuffing mix
1/4 cup melted margarine

DIRECTIONS

Arrange chicken in a lightly greased baking dish (13 X 9 X 2). Top with cheese slices. Combine soup and wine, stirring well. Spoon sauce evenly over chicken and sprinkle with stuffing mix. Drizzle margarine over crumbs. Bake at 350° for 45 to 55 minutes. The soup mixture turns into a delicious gravy to be served over rice.