

SWISS CHICKEN

**4 Skinless, Boneless Chicken
Breasts**

4 Long Slices of Swiss Cheese

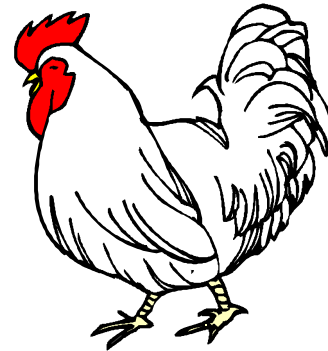
1 Can Cream of Chicken Soup

**1 Cup Pepperidge Farm
Stuffing Crumbs or Stove Top
Stuffing**

¼ Cup White Cooking Wine

¼ Cup of Margarine, Melted

Preheat oven to 350 degrees. Place chicken breasts in lightly greased 13 x 9 baking dish. Cover each breast with ½ slice of Swiss cheese. Combine the soup (undiluted) and the ¼ cup of wine. Pour soup mixture evenly over the chicken. Sprinkle the stuffing crumbs or Stove Top stuffing (which I prefer) over all. Drizzle the melted margarine evenly over the top. Bake for 50-60 minutes. Serves four people.



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