

Recipe: CHEESY BAKED CHICKEN BREASTS

6-8 CHICKEN BREASTS

8-10 SLICES SWISS CHEESE

1 CAN CHICKEN SOUP

¾ CUP BUTTER

3 CUPS HERB SEASONING

ONION & CELERY SALT

Preheat oven to 325°.

6-8 chicken breasts (boned and skinned). Sprinkle with onion and celery salt (slight amount). Place in a bottom of a 9 x 13 greased dish. Place a slice of Swiss cheese on top of each breast to cover—be generous. Spread one can of cream of chicken soup (undiluted) on top. Melt ¾ cup of butter or margarine and mix with 3 cups herbed Pepperidge Farm or Brownberry herb seasoned stuffing crumbs (Kraft stuffing mix for chicken will also work well). Spread mixture over the top. Cover with foil and bake 1 ½ hours at 325. Can be assembled the day before.