

CWF Chicken Creamy Baked Chicken Breasts

16 Chicken breasts, boned and skinned (you may cut in half)
26 oz can cream of chicken soup
2 cups sour cream
½ cup dry white wine (water or chicken stock may be used)
2 cups herb stuffing mix, crushed
½ cup margarine, melted



Arrange chicken in a lightly greased baking pan. Season with lemon pepper or salt & pepper. Combine soup (undiluted) with wine and sour cream. Spoon evenly over chicken; sprinkle with stuffing mix. Drizzle margarine over the top. Bake at 300° for 2 hours UNCOVERED.

The secret to this recipe is baking at the low temperature – 300 – for two hours. The wine and sour cream serve as tenderizing agents. Cooking at the low temperature prevents the chicken from being tough. It will be moist and fork tender. If using aluminum pans, then double pan.