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Stuffed Chicken Breasts

Categories: Poultry

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The elegant appearance of this recipe is deceiving. It is as simple as it is delicious. This is a great dish to serve to guests.



Ingredients

- 4 Boneless chicken breasts pounded thin
- 2 bunches Green onions, chopped
- 1/4 pound Mushrooms, sliced
- 1 can Cream of chicken soup
- 1 box Your favorite stuffing mix (or your own recipe)

Instructions

1. Sauté onions, mushrooms in butter or oil; do not drain. Add enough bread stuffing to onion/mushroom mixture to fill the four chicken breasts. Use your favorite stuffing recipe or use a boxed stuffing like Stove Top (follow directions on box). Cover one side of each breast with mixture and roll or fold over. Fasten with toothpicks. Place in baking dish add Cream of Chicken Soup. Sprinkle with paprika and parsley. Bake at 350° for one hour.

ABOUT THE AUTHOR: Looking for more recipes from a Grandmother who loves to cook? Click here to discover more homecooking-with-flair recipes from Nana, also known as Grandmother Norma Welton. Her motto of "cooking from the heart" is apparent in her large collection of simple to prepare family recipes. Pictures and step-by-step recipe pictorials makes this recipe site fun and easy to use.

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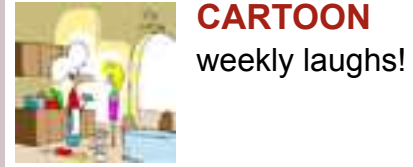
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