



Swiss Chicken



Ingredients:

4 boneless skinless chicken breasts
4 slices Swiss cheese
1 (10 3/4 ounce) can cream of chicken soup
1/4 cup chicken broth/stock
1 cup herb seasoned stuffing mix
1/4 cup butter, melted

Directions:

Arrange chicken in a lightly greased 13x9 inch baking dish. Top chicken with Swiss cheese. Combine soup and chicken broth/stock and stir until well mixed and spoon soup mixture evenly over chicken. Sprinkle with crumbled stuffing mix and drizzle melted butter over crumbs. Bake at 325° for one hour.

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