

# Fancy Chicken

## Ingredients

- 6 skinned, boneless chicken breast halves
- 6 slices swiss cheese
- 1/4 lb sliced mushrooms (optional)
- 1 can cream of chicken soup
- 1/2 cup orange juice
- 2 cups Pepperidge Farm Herb Stuffing mix
- 1 stick butter

## Instructions

Place chicken in a lightly greased 9 x 13" glass baking dish. Top each piece of chicken with a slice of Swiss cheese. If using sliced mushrooms, lay them over the cheese. Mix soup with orange juice and pour over chicken. Spread stuffing mix over top and drizzle melted butter over the top. Bake for 1 hour at 350°.

## Notes

Recipe submitted by Cindy Carswell.

Nell loved this. She made it often for Sunday dinner.

## Summary

**Yield:** 6

**Source:** Betty Murphree

**Prep Time:** 20 minutes

**Category:** Main Dish

**Cuisine:** American

**Tags:** cream of chicken soup, Mushrooms, Stuffing, Chicken