

*From Real Estate to Recipes!*

## **OCTOBER'S FEATURE RECIPE**

Easy Chicken & Stuffing - Courtesy of Arlene Nesta of Realty Executives  
(My family loves this recipe!)

### Ingredients:

4 half breasts chicken, skinless and boned  
4 pieces of Swiss cheese (I use baby Swiss)  
1 can cream of chicken soup  
½ cup cooking sherry  
2 cups Pepperidge Farm herb stuffing  
(I use way more, I cover the entire baking dish)  
1 stick butter



### Directions:

Place chicken in 9 x 13 glass baking dish and cover with Swiss cheese.

Pour over the breasts, the can of soup which has been diluted with sherry.

Top with stuffing and drizzle the melted butter over all.

Bake at 350 degrees for 1 hour. I cover loosely with foil but remove it the last 20 minutes so the stuffing gets crispy.

Enjoy!