

Chicken in Wine Sauce

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Serves 4

Blue – 6 points

Purple – 6 points

Green – 9 points

- 4 boneless, skinless chicken breasts
- 4 slices Sargento Ultra Thin Swiss Cheese
- 1 10 3/4 oz can 98% Fat Free cream of Chicken Soup (OR MY HOMEMADE! See below)
- 1/4 cup white wine
- Salt and Pepper to taste
- 1 cup Pepperidge Farm Stuffing Mix, crushed
- 2 Tbsp light butter, melted

1. Preheat oven to 350. Place chicken in a shallow greased casserole.
2. Layer cheese on top.
3. Mix soup, wine, salt and pepper; pour over cheese.
4. Sprinkle stuffing mix on top and drizzle with melted butter. Bake 45 minutes or until internal temp reached 165

5. HOMEMADE CREAM OF CHICKEN SOUP MIX:

<https://joanspointedplate.com/cream-of-whatever-soup-mix/>