

Country French Skillet Chicken

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Adapted from Aunt Bee's Recipes

Blue – 5

Purple – 5

Green – 7

- 4 boneless, skinless chicken breasts, pounded to an even thickness
- seasoning salt to taste
- garlic powder to taste
- 1 $\frac{1}{2}$ Tbsp butter
- 1 cup water
- 1 1.4 oz pkg Knorr Vegetable Soup and Dip Mix
- 1/2 cup light sour cream
- 1/2 to 1 tsp dried dillweed

1. Season chicken with seasoning salt and garlic powder.
2. Melt butter in a large skillet over medium high heat. Add chicken and brown on both sides for about 5 minutes.
3. Stir in water, soup mix and dill weed. Bring to a boil, then reduce heat to simmer and cover, stirring occasionally until chicken is done.

4. Remove chicken to a platter to keep warm. Stir in sour cream
5. Spoon sauce over chicken and serve over buttered noodle, rice or mashed potatoes

Main Course
Chicken