

# Creamy Italian Chicken

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Adapted from Taste of Home

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:632e83d3eb1b5d4f634adaad>

- 2 1/2 cups sliced fresh mushrooms
- 1 Tbsp butter
- 6 5 oz boneless, skinless chicken breasts
- 2 Tbsp Italian salad dressing mix
- 1 can cream of mushroom soup
- 6 oz chive and onion cream cheese
- 1/3 cup dry white wine or chicken broth
- 1/4 cup 1% milk
- 3 cups uncooked egg noodles
- 2 Tbsp minced fresh chives

1. In a large skillet, saute the mushrooms in butter until tender. Remove mushrooms with a slotted spoon and keep warm; set aside
2. Sprinkle chicken with salad dressing mix. In the same skillet, brown chicken on both sides. Transfer to a 13x9 baking dish coated with non stick spray. Stir the soup, cream cheese, wine, milk and reserved mushroom into skillet; heat through. Spoon mixture over the chicken.

3. Cover and bake at 350 for 25-30 minutes or until a meat thermometer reads 170°.
4. Meanwhile, cook noodles according to package directions; drain. Serve with chicken and sauce; sprinkle with chives.

Main Course

Chicken