**Alpine Chicken**

RECIPE

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**INGREDIENTS**

* 24 boneless, skinless chicken breasts
* 24 Swiss cheese slices
* 4 (10.5 oz) cans Cream of Chicken soup
* 2 soup cans of milk
* 2 (14 oz) bags of seasoned stuffing mix

3 cups melted margarine

* Optional Ingredients:

low sodium chicken stock

**DIRECTIONS**

* Preheat oven to 350 degrees F. Spray 2” pan with non-stick spray.
* Arrange chicken in a single layer in pan. Top each piece with a slice of Swiss cheese.
* In a bowl, mix soup and milk until blended. (May use chicken stock in place of milk). Pour over chicken.
* In a bowl, toss stuffing mix with melted margarine; spread over soup mixture.
* Cover the pan with foil and bake for 45 minutes.
* Uncover and bake until stuffing is golden brown and internal temperature reaches 165 degrees.

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| **Prep Time:** 15 minutes | **Cook Time:** 45-60 minutes | **Total Time:** 60-75 minutes | **Yield:** 24 servings |