**Ritzy Chicken**

RECIPE

**INGREDIENTS**

* 24 (4 ounce) boneless, skinless chicken breasts
* 1 ½ sticks butter
* 1½ onion, chopped
* 6 garlic cloves, minced
* 1½ teaspoon black pepper
* 3 (10.75 oz) cans cream of chicken soup
* 3 cups sour cream
* 1½ cups milk
* 84 butter (ritz-type) crackers, crumbled
* 3 cup cheddar cheese
* Optional Ingredients:

bell peppers, green onions

**DIRECTIONS**

1. Preheat oven to 325 degrees. Spray a baking pan with non-stick spray.
2. Heat skillet, spray with non-stick spray and brown chicken 4-5 minutes on each side before removing the chicken to a plate and chopping roughly.
3. Melt ½ stick (4 tablespoons) butter in skillet, add onions, garlic and black pepper on medium heat and cook for 4-5 minutes until the onions are translucent.
4. Add in the cream of chicken, sour cream and milk and mix well then pour the mixture into prepared pan.
5. Melt the remaining butter and mix with crumbled crackers and cheddar cheese. Sprinkle over the chicken then bake for 30-35 minutes.

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| **Prep Time:** 20 minutes | **Cook Time:** 60-65 minutes | **Total Time:** 80-85 minutes | **Yield:** 24 servings |