



**RECIPE NAME:** Chicken Breasts a la Suisse

**FROM THE KITCHEN OF:** Lanie Becker Patterson '79

### INGREDIENTS:

4 Whole Chicken Breasts (approx 4 lb) Split Skinned and Boned  
8 Slices of Swiss Cheese  
1 (10 3/4 oz) Cream of Chicken Soup  
1/3 C Sherry Wine (if desired)  
2 C Pepperidge Farm Seasoned Stuffing  
1/2 C Butter melted (1/4 lb)

### INSTRUCTIONS:

Arrange chicken breasts in a shallow 7 X 11 baking dish. Top each piece with a slice of cheese. In a small stir together soup & sherry; spoon evenly over chicken. Sprinkle stuffing mix over chicken. Drizzle evenly with melted butter.

Bake, uncovered, in a oven at 350 F for 50-55 minutes or until meat is no longer pink in the thinnest section.

