



## Edna's Chicken Recipe

### Description

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This easy chicken recipe is a family favorite. Edna is a good friend of my in-laws. She catered my rehearsal dinner 23 years ago and served this chicken dish, hence the name Edna's Chicken. My mother made it for my kids many years ago when they were staying at her house. Upon returning home, they requested I make it for them. They seem to love everything grandma makes and somehow it tastes better at her house than when I make it. However, this chicken dish is pretty foolproof and I often make it when I need to take a meal to a friend. It's fairly basic and unless you don't like chicken most people enjoy this dish.

I doubled the stuffing from the original recipe because my family loves stuffing and I count it as a side dish. I love completing two dishes in one. You can use whatever packaged stuffing mix you fancy. Iâ€™ve used Pepperidge Farm and Stove Top stuffing and they both came out great. Enjoy and cheers to easy meals!

### Ednaâ€™s Chicken

Recipe Type: main dish

Author: Dawn

Cook time: 45 mins

Total time: 45 mins

Serves: 4

### Ingredients

- 4 boneless chicken breasts
- 4 slices of swiss cheese
- 1 can cream of chicken soup
- 1/4 c white wine (optional)
- 2 cups stuffing mix
- 1/2 cup butter or margarine

### Instructions

1. Preheat oven to 350 degrees.
2. Spray a 9 x 13 baking pan.
3. Place chicken breasts in pan and top with a slice of swiss cheese.
4. Mix cream of chicken soup and 1/4 cup white wine (optional) and spoon over chicken.
5. Melt butter and stir in stuffing mix.
6. Spoon stuffing mix on top of chicken breasts.
7. Bake at 350 for 45-55 min.

### Date Created

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### Author

queenie