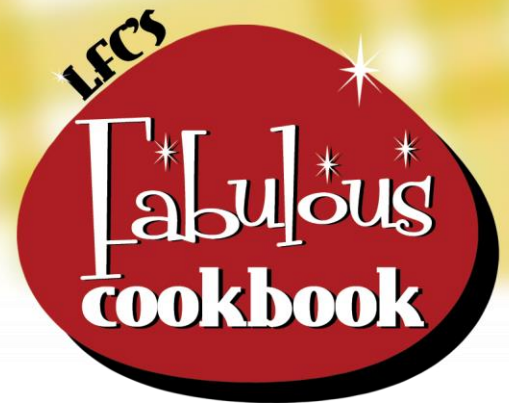


CRUNCHY CHICKEN

Schiffelbein Family



Ingredients

Chicken breast

1-2 cans cream of chicken soup (1 can handles about 3 large chicken breast)

Swiss cheese

White wine

Panko

Real parmesan cheese

Butter

Instructions

1. Put thawed chicken breasts in baking dish
2. Add sliced swiss cheese on top
3. Mix cr. of chicken soup with a bit of milk and a splash of white wine, if you have it. (Rarely the case for me, but it's how my mom use to do)
4. Smooth over chicken
5. Mix panko and real parmesan cheese together
6. Melt a few T. of butter in a glass dish
7. Add panko mix to butter and place on top of chicken
8. Bake for about an hour at 350*

I cook it covered for most of the time, then take the cover off so the panko gets a little crispier

Note

I serve it with twice baked potatoes and salad