

Easy Chicken Bake

Number of Servings: 6

Prep Time: 20 minutes

Cook Time: 50 minutes

Ingredients

*1-10 can or carton of cream of mushroom, or celery soup (my favourite is Pacific Organic Cream of Mushroom soup)

1/2 cup dry white wine (can use non-alcoholic wine from grocery store if you prefer)

6 boneless chicken breast or 8-10 thighs (can even use 8-10 chicken drums for a more economical version)

6 slices or 2/3 cup shredded of your favourite cheese: Swiss, Gouda, Smoked Cheddar are some of our favourites.

Salt and pepper to taste

Option: Add 1/2 cup sliced mushrooms

Topping

*1/2 cup bread crumbs (I save the ends of my sourdough bread and make bread crumbs from that)

2-3 Tablespoons grated parmesan cheese (can leave this out if you don't have on hand)

1 tsp garlic powder

2-3 Tablespoons melted butter or ghee

Serve over rice or noodles with a salad or veg and dinner is done!

Instructions

Lightly grease 9 x 13" baking pan and place chicken in single layer, put the cheese on the top of each chicken.

In a bowl combine the soup, wine, seasonings and pour over chicken.

combine topping ingredients and sprinkle over the top.

Bake at 350 for 50-60 minutes. If using frozen chicken breasts add 12-15 minutes to bake time and foil the top for the first 30 minutes of bake time.

*If making gluten free make sure these ingredients do not contain gluten.