



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Swiss Chicken Casserole

6 Boneless Skinless Chicken Breasts
6 slices of Swiss cheese
2 (10.75 ounce) Cans of Cream of Chicken Soup
3/4 cup of Milk
1 Box of Stove Top Stuffing Mix
1/2 cup of melted oleo
Salt and Pepper to taste

Preheat the oven to 350 degrees
Spray a 9' by 13" pan with non stick cooking spray.

Lay the chicken breasts in the sprayed pan. Top each with a slice of Swiss cheese. Mix the milk, soup and salt and pepper together till all are combined. Pour this mixture over the chicken. Sprinkle the dry stove top stuffing mix over the chicken. Drizzle the melted butter over the stuffing mix. Cover with foil and bake for 40 minutes.

Serves 6