



POULTRY

BAKED CHICKEN & POTATOES

Monnisa Maxwell Lewis

- 6 - chicken breast half's (with skin)
- 6 - medium baking potatoes
- 1 - can cream of chicken soup
- 1 - 2 sticks butter softened

Butter, salt, and pepper each breast and place in a lightly buttered casserole dish. Bake in 400° oven until brown. Mix the cream of chicken with 1 can of water. Cut up the potatoes and place in dish with chicken. Pour soup mixture over, cover and bake about 1 hour. Reduce heat 350°.

Note: You can use chicken tenders or skinless chicken breast but do not brown as this will dry out the chicken. This dish can easily be increased for a large family gathering.

