

## Swiss Chicken

Cube chicken breast & stir-fry for  $\approx$  5 minutes to brown it.

Mix 1 can of cream of chicken soup with  $\frac{1}{2}$  cup white wine to make a sauce.

Mix the sauce with the chicken and put it in the bottom of a 9" x 13" baking dish.

Cover with 2 cups chicken flavored stuffing and 1 stick of melted butter.

Top with  $\approx$  8 oz of Swiss cheese (gruyere preferred).

Bake at 350° for  $\approx$  50 minutes.