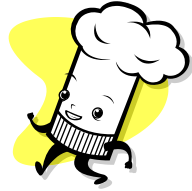


Cheryl's Chicken



Ingredients:

- 2 lbs Boneless, skinless chicken breasts, ½ inch thick and patted dry
(Sometimes I will cut the chicken into strips or chunks for easier serving)
- 2 cans Cream of chicken soup
- 10 slices Swiss cheese
(If Swiss is too strong flavored, you can easily substitute Provolone or Mozzarella)
- 4-5 Fresh tomatoes, washed and sliced thin
(If using Roma's, you may need more)
- 1 bag Seasoned croutons (5-6 oz) crushed
- 1 stick Butter, melted

Serve with cooked white or brown rice

Directions:

Preheat oven to 400 degrees.

Using a non-stick cooking spray or parchment paper, line a 9x13 baking dish. Place chicken breasts snugly against one another covering the bottom of the baking dish. Spread the 2 cans of cream of chicken soup generously over the top of the chicken. Cover the cream of chicken layer with Swiss cheese slices. Cover the Swiss cheese slices with a thin layer of sliced tomatoes. Evenly sprinkle the crushed croutons over the tomato layer. Pour the melted butter evenly over the crouton layer, Cover with aluminum foil and bake for 30 minutes at 400 degrees. Once 30 minutes is done, uncover and bake for an additional 20 minutes (uncovered). Allow to sit for 5 minutes. Best served over cooked white or brown rice. Enjoy!