

Russian Chicken

Servings: 6

Ingredients:

4 Boneless, skinless chicken breasts
1 jar Armour Sliced Dried Beef
5 slices Bacon, turkey bacon if you prefer
1 (10¾ oz) can Campbell's Cream of Mushroom Soup
1 cup Reduced Fat Sour Cream
Salt & Pepper, to taste



Directions:

Preheat the oven to 350°F.

Rinse chicken breasts and pat dry. Place each one in plastic wrap or a plastic bag and pound with a mallet to flatten. Remove chicken from wrap, sprinkle with salt and pepper, and set aside.

Divide dried beef into equal portions and tear into small pieces. Place one portion of beef in center of each chicken breast and fold sides over so that beef is in center. Wrap each chicken and beef roll with one slice of bacon. Place rolls in single layer in baking dish, folded side down.

In a small bowl, stir together mushroom soup and sour cream. Pour mixture over chicken.

Bake for 40-50 minutes, until sauce is bubbling and chicken is cooked through.