CHICKEN BREAST IN WINE SAUCE

2 T butter
8 single boneless, skinless chicken breast halves
2 cans Cream of Chicken soup
¾ c. white wine
3 c. sliced carrots
2 c. sliced mushrooms
Salt and pepper to taste

1# white rice

In a large skillet, brown chicken in the butter (approx. 5 minutes on each side). In a bowl, combine soup, wine and seasonings. Stir in the carrots and mushrooms. Place chicken in 9X13 baking pan. Pour mix over chicken, cover with foil and bake 35 minutes in a preheated 350 degree oven.

Cook rice according to directions. When cool put into a plastic bag and bring along with the chicken.

Thanks for your on-going support.