

# Walter Family Chicken Crouton Dish

## *Ingredients:*

2-4 Chicken Breasts (about 1 LB)

Swiss Cheese

Cream of Chicken Soup

Seasoned Croutons

Chicken broth or bouillon cube

½ stick of Butter

White Wine

## *Directions:*

1. Cut up chicken into large chunks
2. Place in bottom of baking dish
3. Cover with swiss cheese
4. Pour cream of chicken soup overtop
5. Top with croutons
6. In soup can, mix ½ can boiling water with bouillon cube (or broth if you have the big container\_
7. Fill the rest of the can with White Wine
8. Pour mixture over the croutons
9. Place butter cubes on top
10. Bake uncovered at 400\* for 1 hour

\*This is really good served over either white rice made with chicken broth (what I do) or Rice A Roni (what my mom does).