

Creamy Chicken Parmesan  
By Dorothy Zehnder

2 tablespoons vegetable oil  
1 lb. boneless, skinless chicken or turkey breast, cut into 2" x 1" pieces  
1 cup sliced mushrooms  
¼ cup chopped onion  
2 tablespoons dry sherry (optional)  
1 can cream of chicken soup  
½ cup thinly sliced peppers (red and green)  
½ cup grated Parmesan cheese  
Your choice of hot cooked pasta or rice

In a skillet, in hot oil, cook chicken until browned. Remove and set aside. In hot drippings, cook and stir mushrooms and onion until tender. Add sherry and soup. Heat through, stirring often. Add chicken and peppers. Cover; simmer 10 minutes, stirring occasionally. Stir in cheese until melted. Serve over hot cooked pasta or rice. Garnish with basil sprig if desired.

Optional: ¼ teaspoon salt, carrots thinly sliced to add with cheese and let set about 10 minutes, 1 cup of white sauce.

Makes 4 servings. Recipe may be doubled.

*\*\*Note from Dorothy – This is a great dish for those busy nights. Easy to make with everyday ingredients. I would always double it so there were leftovers for other nights with little time to cook due to busy schedules.*