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- [Recipe Index](#)
- [About Our Sister's Kitchen](#)
- [Craft Projects](#)

[Sandy's Chicken](#)

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I don't know who Sandy is, but I got this recipe from a Taste of the South magazine and that is the name of the recipe. this is very easy, and it doesn't take long to make. It can be adjusted easily to feed four to twenty four.



Sandy's Chicken

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Rating:

Serving Size: 6

Prep Time: 10 minutes

Cook Time: 55 minutes

Total Time: 5 minutes

Ingredients

- 6 boneless chicken breasts
- Seasoned salt, such as Lawry's
- 1 can cream of chicken soup
- 6 slices Cheddar cheese
- 6 slices Swiss cheese
- 1 cup dry herb stuffing mix
- 1/4 cup butter, melted
- Parmesan Noodles**
- 9 ounces wide egg noodles
- 3 tablespoons butter
- Seasoned salt
- 3 tablespoons sour cream
- 1/2 cup grated Parmesan cheese

Instructions

1. **Preheat** oven to 350
2. **Place** chicken in a glass baking dish and season with seasoned salt. Spread soup over chicken and top with cheese slices
3. **In a bowl**, combine stuffing mix and butter. (Mixture should stick together. Add more butter or stuffing if necessary) Spread over cheese covered chicken in baking dish.
4. **Bake**, uncovered, for 50 to 55 minutes, or until browned and bubbling.
5. **Parmesan Noodles**
6. **Cook** noodles in boiling water until tender. Drain and return to saucepan. Add butter and seasoned salt, stirring until butter melts. Add sour cream and Parmesan cheese, stirring to combine.

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- [June 2015](#)
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- [October 2014](#)
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- [May 2014](#)
- [April 2014](#)
- [March 2014](#)
- [February 2014](#)
- [January 2014](#)
- [December 2013](#)
- [November 2013](#)
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