



Total Time  
**50 MIN.**

Serving Size  
**1 PC OF CHICKEN + 1/2 CUP SAUCE**

Difficulty  
**EASY**

An easy-to-make dish all your patrons will love...juicy and creamy herb-baked chicken made with Campbell's® Condensed Cream of Chicken Soup.

Yields  
**20**

### INGREDIENTS

	WEIGHT	MEASURE
Flour	2 1/4 oz	68 g
Poultry Seasoning	2 tsp	10 mL
Chicken Breast, boneless, 3 oz	20 na	20 na
Vegetable Oil	1/2 cup	125 mL
Campbell's® Condensed Cream of Chicken Soup	48 oz	1 1/2 L
Water	2 1/2 cups	625 mL

### INSTRUCTIONS

1. Combine flour and poultry seasoning. Coat chicken lightly with flour mixture.
2. On well-greased baking tray, place chicken portions and drizzle lightly with vegetable oil. Bake in 375° F (190° C) oven for 10 minutes; until lightly browned.
3. Transfer chicken to steam table pans. Pour soup/water mixture over chicken. Continue baking at 375° F (190° C) until chicken is cooked.



### Tip

1 piece of chicken plus ¼ cup of sauce. Serve over rice or pasta. Garnish with chopped green onion or parsley. Replace poultry seasoning with Italian seasoning.