

## TRADITIONAL CHICKEN MUSHROOM BAKE



Total Time  
**50 MIN.**

Serving Size  
**90 G (3 OZ) PLUS 30 ML (2 OZ) SAUCE**

Difficulty  
**MEDIUM**

Feature Product: Campbell's® Condensed Cream of Mushroom soup code #01266

Yields  
**20**



### Tip

Serve chicken topped with mushroom sauce, with vegetable of choice and mashed potatoes or rice.

### INGREDIENTS

	WEIGHT	MEASURE
Boneless chicken breasts	4 lbs	1 4/5 kg
Lemon pepper seasoning	2 tbsp	30 mL
Vegetable Oil	d 1/4 cup	60 mL
<i>Campbell's</i> Condensed Cream of Mushroom soup	48 oz can	19/25 L can
Milk	3 cups	750 mL
Mushrooms, sliced, fresh or canned (drained)	1 1/2 lbs	680 g
Parmesan cheese, grated	2 cups	500 mL
Garlic clove, crushed	4	4
Black pepper	1 tsp	1 tsp

### INSTRUCTIONS

- Season the chicken breasts with the lemon pepper seasoning.
  - Heat oil on the grill.
  - Grill chicken on both sides until lightly browned, approximately 10 minutes.
  - Place chicken side-by-side in a 12"x20" steam table pan overlapping slightly.
  - Combine Campbell's Condensed Cream of Mushroom soup, milk, mushrooms, parmesan cheese and garlic in a mixing bowl.
  - Season with black pepper
  - Pour the soup mixture over chicken and spread evenly.
  - Cover with foil. Bake at 350°F (177°C) for 30 minutes or until the chicken is cooked through to internal temperature of 165°F (74°C) or higher for 15 seconds.
- CCP: Hold hot at 140°F (60°C) or higher for service.