

Stuffed Chicken Breasts

<http://southernfood.about.com/od/chickenbreastrecipes/r/bl30627w.htm> May 1, 2014

serves 6

- 6 boneless chicken breast halves
- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1 medium onion, sliced
- 4 ounces sliced mushrooms
- 1 rib celery, thinly sliced
- 1 egg, beaten
- 1 tablespoon chopped fresh parsley
- 2 tablespoons fine dry breadcrumbs
- 2 teaspoons grated parmesan cheese
- 3/4 cup shredded mozzarella cheese
- salt and pepper
- 1 can (10 1/2 ounces) condensed tomato soup
- 1/2 cup water
- 1/2 teaspoon leaf basil, crumbled

Preparation:

Place chicken pieces between sheets of plastic wax; gently pound with a meat mallet to flatten evenly. Be careful not to tear or break through.

In a large skillet, heat vegetable oil and butter; sauté onion slices, mushrooms, and celery until tender. Add egg, parsley, bread crumbs, Parmesan cheese, and mozzarella cheese. Stir to blend well.

Sprinkle chicken breasts with salt and pepper; fill with even portions of the filling mixture. Roll up and secure with toothpicks. Arrange chicken breasts in a shallow 3-quart baking dish, spooning any extra filling around the chicken rolls. Mix soup with 1/2 cup water and the basil; pour over chicken.

Bake at 350°, basting occasionally with sauce in the baking dish, for 55 minutes to 1 hour. Remove toothpicks and serve with rice or potatoes. Serves 4 to 6.