

Foster's Body & Paint

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Foil-Pack Chicken & Mushroom Dinner

Ingredients:

- 1 can (10 $\frac{3}{4}$ oz.) condensed cream of mushroom soup
- 1 $\frac{1}{4}$ cups water, divided
- 1 package (6 oz.) Stove Top Stuffing Mix for Chicken
- 6 small boneless skinless chicken breasts (1 $\frac{1}{2}$ lb.) $\frac{1}{2}$ inch thick
- 4 slices Oscar Mayer Thin Sliced Smoked Ham, chopped
- 1 $\frac{1}{2}$ cups sliced fresh mushrooms
- 1 $\frac{1}{2}$ cups frozen peas



Preparations:

- 1.) Heat oven to 400 degrees.
- 2.) Mix soup and $\frac{1}{4}$ cup water. Combine stuffing mix and remaining water; spoon onto centers of 6 large sheets heavy-duty foil.
- 3.) Bring up foil sides. Double fold top and both ends to seal each packet, leaving room to steam inside. Place in 15x10x1 inch pan. Bake 30 to 35 minutes or until chicken is done. Let stand 5 minutes.
- 4.) Cut slits in packet tops to release steam before opening.

Makes 6 servings

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