

## **CHICKEN PARMESAN WITH WINE**

Diana Rossi

### **INGREDIENTS**

4 chicken breasts with skin and bone, halved  
1 stick butter  
1 can cream of chicken soup  
2 / 3 cup dry white wine  
3/ 4 cup grated Parmesan  
Lemon juice, fresh  
Flour for dredging  
Salt and pepper to taste

### **PREPERATION**

Pre-heat oven to 350  
Season chicken and lightly dredge in flour  
In butter sauté lightly on each side, lightly browned  
Remove chicken and place in baking dish  
To the sauté pan add soup, cheese and wine. Stir until well blended  
Before adding mixture pepper the chicken and sprinkle with a light amount of fresh lemon juice  
Bake, uncovered at 350 for approx. one hour

NOTE, mushrooms can be added