

## Mrs. Poirot's (Fr. Jeff's Mom) Two Quick and Easy Chicken Dishes

### I Am Not Sure What to Call it (Sweet and Sourish Chicken?) But It's Real Tasty Baked Chicken Recipe

#### Ingredients:

- 1 can of Whole Berry Cranberry Sauce
- 1 package of Lipton Onion Soup Mix
- 1 bottle of French Salad Dressing
- 5 to 6 boneless skinless chicken breasts trimmed and cut in halves
- Non Stick cooking spray
- 1 9X13 baking dish either Pyrex or metal



#### Directions:

Preheat your oven to 350 degrees Fahrenheit and spray one 9X13 inch or larger baking dish with non-stick cooking spray. Open the cranberry sauce, the soup mix and the salad dressing and combine these three in a large mixing bowl until well mixed. The sauce mixture should be orangish red in color. Place the pieces of chicken in the bowl and mix them until they are well coated. Pour the entire contents of the bowl into your baking dish. Move the chicken around until the pieces are evenly spread across the baking dish. Place this on the middle rack of your oven and bake for 35 minutes. After 35 minutes carefully use a large spoon to pour the sauce over each chicken piece from the sauce in the baking dish and bake another 10 to 20 minutes or until the chicken is done and firm to the touch. Remove from the oven and serve. This dish goes well over rice.

### Mushroom Chicken

#### Ingredients:

- 1 can of cream of mushroom soup
- 1 can of cream of chicken soup
- 1 8oz container of fresh white button mushrooms or 2 small cans of mushrooms
- ½ cup of sweet or dry vermouth
- ½ cup of heavy cream or half and half
- 5 to 6 boneless skinless chicken breasts trimmed and cut into halves
- Salt and pepper
- Nonstick cooking spray
- 1 9X13 baking dish either Pyrex or metal



#### Directions:

Preheat your oven to 350 degrees Fahrenheit. Clean and slice mushrooms thinly. Trim the chicken and cut it into halves then set aside. Combine the cream of mushroom soup, cream of chicken soup, sliced mushrooms, vermouth and heavy cream or half and half in a bowl until well combined. Put the chicken into the bowl and toss until the chicken is well coated. Pour entire contents of bowl into the baking dish and use a spoon to spread everything around so all of the chicken pieces are evenly spread across the dish. Place in the oven and bake uncovered at 350 degrees for 50 to 60 minutes. When chicken is firm to the touch it is done. Remove it from the oven and spoon sauce from the pan over each piece of chicken. Serve immediately. Goes well with oven roasted potatoes or mashed potatoes.