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# Chicken Crunch

**From the Kitchen of:** Jenny Spihlman

**Servings:** 6

**Prep Time:** 35 minutes **Bake Time:** 30 minutes **Bake Temp:** 350

**Ingredients:**

* 1 can cream of chicken soup
* ½ cup milk
* 4 boneless, skinless chicken breast halves
* 2 Tbls flour
* 1 ½ cup Pepperidge Farm Herb Seasoned Stuffing, finely crushed (blender)
* 2 Tbls melted margarine
* 1 teas parsley flakes (optional)

In shallow dish combine 1/3 cup soup and ¼ cup milk. Set aside.

On waxed paper, lightly coat chicken with flour and dip into soup mixture. On another piece of wax paper, coat chicken with stuffing. Arrange chicken on baking sheet. Bake at 400 for 20-25 minutes or until no longer pink.

In sauce pan, combine remaining soup, ¼ cup milk & parsley. Over low heat, heat thoroughly stirring occasionally. Pour over chicken when serving.