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# Deboned Chicken

**From the Kitchen of:** Meghan

**Servings:** 4

**Prep Time:** 35 minutes **Bake Time:** 20-30 minutes **Bake Temp:**

**Ingredients:**

* 4 chicken breasts
* 1/3 cup melted butter
* 1 can cream of celery soup
* ½ cup dry white wine
* 1 teas onion flakes
* Salt, pepper, parsley
* 1 can cream of mushroom soup

Parboil chicken until no longer pink. Debone. Put in skillet with butter until fully cooked. Add spices, soups and wine. Cover and simmer for 20-30 minutes. Serve on rice or toast.