

350° 1 hour Stuffed Chicken Linda Black

use favorite dressing (stove top)
water chestnuts
equal amounts of bread
saute onions & celery
half seasoning packet
make them golf ball size

chicken breasts are easier to roll around
stuffing if butcher will roll them thru
machine to flatten. Add salt, pepper and
paprika. Bake 100° covered for ~~15 min~~
then uncovered for 15 mins.

Pour can of cr. of celery soup and $\frac{1}{2}$ can
water over chicken (after heated when chicken

has been browned. Probably 2 cans for 15 ch.
Cook 15 min.