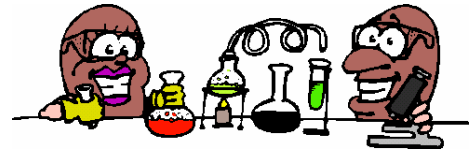


A recipe from
DAD'S COOKBOOK



Rating:



Poppy Seed Chicken

Modified Family Favorite

This simple dish has been a clan family favorite for years. I've adjusted some of the quantities to "fine tune" the flavor and texture. It's still as good as ever!

*4 large chicken breasts, skinless
1 can chicken broth
1 Tbsp chopped garlic
1 tsp Italian seasoning
1½ can cream of chicken soup
12 oz sour cream*

*1 Tbsp chicken bouillon powder
2 tsp garlic powder
3 stacks Ritz crackers, crushed
1½ sticks butter (no substitutes!)
2 Tbsp poppy seeds
Pam Spray*

Cook the chicken in the broth with garlic and seasoning. Dice chicken and set aside. Preheat oven to 350 degrees F.

In large mixing bowl, stir together the chicken soup, sour cream, bouillon powder, and garlic powder until well mixed. Add chicken and stir until uniform; set aside. Melt butter in glass bowl in the microwave. In a large steel mixing bowl, place cracker crumbs, butter and poppy seeds. Stir until uniform consistency. Place half the dry mix into the chicken mixture and stir.

Spray a large covered casserole dish with no-stick spray. Spoon in chicken mixture and level out top. Top with rest of crumbs mix. Bake covered for 30 minutes.

Yield: Six servings

Preparation time: 30 minutes

Cooking time: 30 minutes

