

Congressional Chicken

1 (10¾ ounce) can condensed cream of chicken soup
1 (10¾ ounce) can condensed cream of mushroom soup
½ cup milk

1 (6 ounce) package long grain and wild rice mix
4 chicken breasts, split, boned and skinned
½ cup (2 ounces) grated Parmesan cheese

Combine soups and milk, mixing until blended. Combine 1½ cups soup mixture with rice mix; spoon into 9x12" baking dish. Top with chicken and remaining soup mixture; cover. Bake at 350°F, 1 hour and 15 minutes. Sprinkle with cheese; continue baking, uncovered, 15 minutes. Makes 8 servings.

Spinach-Stuffed Chicken Breasts

8 slices bacon, diced
1 large onion, chopped
1 package (10 or 12 ounce) frozen chopped spinach, thawed and drained well
1 egg, lightly beaten
½ cup season croutons, lightly crushed

½ teaspoon garlic salt
4 whole chicken breasts, split, skinned and boned
4 tablespoons butter, margarine or salad oil
Lemon wedges

In a wide frying pan over medium heat, cook bacon until crisp. Pour off all but 2 tablespoons of the drippings. Add onion and cook until soft.

With a slotted spoon, transfer bacon and onion to a large bowl. Add spinach, egg, croutons, and garlic salt; toss gently.

With a small sharp knife, cut a pocket in the thick side of each breast half. Stuff lightly with spinach mixture and close with a wooden pick. (At this point you may cover and refrigerate until next day.)

Season lightly with salt and pepper. In same pan over medium heat, melt butter. Add chicken and cook, turning, for about 15 minutes (20 minutes if refrigerated) or until meat in thickest portion is no longer pink when slashed. Serve with lemon wedges to squeeze over top. Makes 4 to 8 servings.