



Bacon Wrapped Baked Chicken

With Creamy Vegetable Sauce

Camine Pappas / Serves4 / July 2019

INGREDIENTS:

4 5 oz. chicken breasts
1 can Cream of Chicken Soup
1/3 C white onion chopped
1/3 C green pepper chopped
½ t coriander powder
1 clove garlic chopped
½ t good curry powder
2 T light oil
4 strips thick bacon
Salt and pepper

METHOD:

Rub chicken with 1 T of oil and place the other oil at the bottom of a glass roasting dish. Wrap the bacon tightly around each chicken breast. Add a bit of salt and pepper on top. In bowl add the onion and pepper, garlic, coriander, curry, salt and pepper. Pour over each breast. Roast in a 375 degree F oven for 25-30 minutes or until done. Serve with quinoa and arugula salad.



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