



Poppy Seed Chicken

Makes: 6 servings

Bake at - 350 for 30 minutes

Ingredients:

2 Or 3 boneless chicken breasts
1 can cream of mushroom soup
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mushroom soup
8 oz. Sour cream
2 table spoons of poppy seeds
2 sleeves Ritz crackers (crushed)
1 stick butter (melted)

Recipe can be doubled but it works better if you leave off one can of cream of chicken and mushroom soup. Otherwise if is very thin.



A watch pot never boils, but a boiling pot bears watching!

Cooking Directions:

Cook the chicken a head of time and put apart into small pieces. Combine all soups, sour cream and poppy seeds in a 9x13 casserole dish. Mix well. Add chicken mixing it into the soup mixture. Combine crushed Ritz and melted butter. Stir a couple heaping spoons of the Ritz mixture into the casserole contents, this thickens it a little. Cover top of chicken mixture with the remaining Ritz mixture. Bake and serve warm.

This is a great dish to take to dinners or for when you have company coming. You can prepare the casserole and refrigerate overnight and bake the next day as needed. It also reheats well as leftovers. Very handy to take to the sick or a new mother. Goes well with green beans, sliced tomatoes and pineapple casserole.

“For He that ministers seed to the sower both ministers bread for your food, and multiply your seed sown, and increase the fruits of your righteousness.”

2 Corinthians 9:10