



Ingredients:

- 4 boneless chicken breasts
- 8 slices bacon
- 1 (4 oz.) package dried beef
- 1 can of cream of mushroom or cream of chicken soup*
- 1/2 pint sour cream

*I had never seen this combined soup before, but I happened to stumble upon this one on my last shopping trip and grabbed it up! It was Campbell's "Cream of Chicken & Mushroom Soup", two of my favorite soups used in recipes combined into one! I chose to use it in this particular recipe because I prefer the mixed flavor of the two, rather than one on its own.

Instructions:

1. Cover the bottom of a 10 x 10 or 12 x 12 greased pan with dried beef.
2. Wrap each chicken breast with a strip of bacon.
3. Place on top of the dried beef.
4. Mix together the soup and sour cream.
5. Pour over the chicken.
6. Refrigerate overnight.
7. Bake uncovered at 275° for 3 hours.
8. Serve over rice or noodles.