Chicken in Wine Sauce

4 large boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
8 slices Swiss cheese
2 (10 3/4-ounce) cans cream of chicken soup
1/2 cup dry white wine
1 cup herb-flavored stuffing mix, crushed
3 tbs. unsalted butter, melted

Preheat the oven to 350 degrees.

Place the chicken breasts in a 13x9 Pyrex dish (or other oven proof dish) coated with cooking spray. Season liberally on both sides with salt and pepper. Layer the cheese on top.

In a medium bowl, mix soup and the wine. Pour the mixture over the chicken and cheese. Sprinkle the stuffing mix on top and drizzle with the melted butter.

Bake for 45 minutes to 1 hour, until chicken is cooked through.

https://pineapplehouserules.com/