



## Bourbon Chicken Dish

READY IN



75 min.

SERVINGS



4

CALORIES



721 kcal

BEVERAGE

DRINK

### Ingredients

- 0.5 cup butter melted
- 10.8 ounce campbell's® condensed cream of celery soup canned
- 10.8 ounce cream of chicken soup canned
- 1.5 cups bread crumbs dry
- 4 servings salt and pepper to taste
- 0.7 cup mozzarella cheese shredded
- 4 chicken breast halves boneless skinless
- 0.3 cup bourbon whiskey

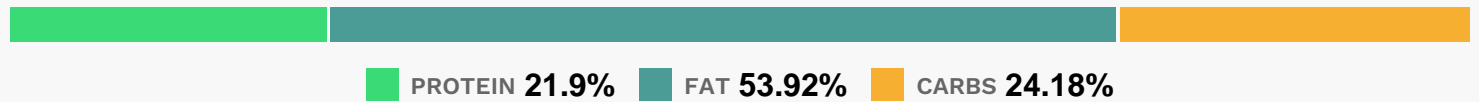
## Equipment

- bowl
- oven
- baking pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Place chicken in a 9x13 inch baking dish. In a large bowl combine the cream of chicken soup, cream of celery soup and cheese and mix together.
- Pour mixture over chicken, then pour melted butter over top.
- Sprinkle with bread crumbs and season with salt and pepper to taste.
- Pour bourbon over all.
- Bake in the preheated oven for 1 hour, or until browned and bubbly.

## Nutrition Facts



## Properties

Glycemic Index:33.75, Glycemic Load:2.47, Inflammation Score:-8, Nutrition Score:24.287391284238%

## Nutrients (% of daily need)

Calories: 720.84kcal (36.04%), Fat: 40.05g (61.62%), Saturated Fat: 20.31g (126.96%), Carbohydrates: 40.41g (13.47%), Net Carbohydrates: 38.13g (13.87%), Sugar: 4.18g (4.64%), Cholesterol: 162.55mg (54.18%), Sodium: 1848.81mg (80.38%), Alcohol: 7.08g (100%), Alcohol %: 2.41% (100%), Protein: 36.6g (73.19%), Selenium: 52.64µg (75.2%), Vitamin B3: 15.01mg (75.07%), Vitamin B6: 0.91mg (45.54%), Phosphorus: 424.08mg (42.41%), Vitamin B1: 0.5mg (33.33%), Manganese: 0.6mg (30.05%), Vitamin B5: 2.74mg (27.39%), Vitamin A: 1222.7IU (24.45%), Vitamin B2: 0.4mg (23.74%), Calcium: 216.01mg (21.6%), Vitamin K: 21.54µg (20.52%), Iron: 3.66mg (20.31%), Potassium: 630.71mg (18.02%), Copper: 0.32mg (16.12%), Vitamin E: 2.41mg (16.08%), Vitamin B12: 0.87µg (14.53%), Magnesium: 57.96mg (14.49%), Zinc: 2.13mg (14.2%), Folate: 53.06µg (13.27%), Fiber: 2.28g (9.12%), Vitamin C: 1.58mg (1.92%), Vitamin D: 0.19µg (1.25%)