

Poppyseed Chicken

INGREDIENTS:

3-4 chicken breasts
1 stick butter
1 can cream of mushroom soup
1 can cream of chicken soup
8 oz sour cream
1+ sleeve of saltine (Or Ritz) crackers
Poppyseeds (liberal sprinkling over the top)

Directions:

Preheat Oven to 350.

Put butter in 13 x 9 (standard) casserole dish in the oven while it's preheating for 3 or 4 minutes to get it mostly melted.

Cut chicken into bite size chunks with kitchen shears. Add sour cream and the cans of soup into the casserole dish with the chicken and butter.

Stir it all together. Then spread it out neatly.

Crush the crackers over the top evenly as a topping.

Sprinkle poppy seeds liberally over the top of the crackers.

Bake 40 minutes. Check to make sure chicken is cooked thoroughly. If chicken was still partly frozen, 50 mins.