



Cranberry Chicken

Serves 6

Ingredients:

2 lbs. boneless skinless chicken breast
2 tbsp. oil
1 can (16 oz.) of whole berry cranberry sauce
1 cup of creamy French Dressing
1 packet (1.25 oz) of dry onion soup mix

Optional:

Directions:

1. Either dice chicken, or cut into strips
2. Add oil to a large sauté pan, and sauté chicken chunks/strips
3. In a separate bowl, combine cranberry sauce, dressing and dry onion soup mix
4. Place cooked chicken in a 9"x13" baking pan
5. Pour cranberry mixture over the chicken
6. Cover with foil and bake for 30 minutes at 350*

Variations of the recipe you might like to try:

- Catalina dressing is a good option if you are dairy free (as always—check the label!)
- This recipe is generous—you can easily add another ½ lb. of chicken
- Add rice to the chicken and cranberry mixture. For each cup of uncooked rice (not instant), add 2 cups of water and increase baking time to 45 minutes to 60 minutes (or until rice is soft)
This variation is only recommended if you will not be freezing the meal.
- Prepare rice on the stovetop while the chicken is baking

Freezing Instructions:

Sauté chicken and allow to cool for 5 minutes. Combine chicken with the cranberry mixture. Combine in a freezer safe bag or container and freeze. To prepare, thaw the mixture then bake for 30-45 minutes at 350*.