## Name: Chicken Pasta Parmesan

Yield: Serves 4 Author: Barbara Walker			
那人[[[]本][[]本][[]和人[[]]	Actual		Notes
Ingredients	Weight	Measure	The state of the s
Chicken – skinless breast	1 lb		Cubed 2x1" pieces
Vegetable oil		1 tbsp	
Mushrooms	1 cup		Sliced
Onion, Vidalia	1/4 cup		Chopped
Sherry, dry		2 tbsp	
Chicken – Campbell's cream of		1 can	
chicken	is ASS III s	the Business	Carlo Callon Control
Bell pepper – red and green	1/2 cup	1000	Thinly sliced
Parmesan cheese	1/2 cup	ENS IL.	grated

## Preparation

## **Cooking Directions**

- 1. Heat oil to skillet. Add chicken and cook until browned. Remove chicken and set aside.
- 2. Add mushrooms and onion and cook until onion is tender. Add sherry and soup and heat thoroughly, stirring often. Add chicken and peppers. Then cover and simmer for 10 minutes, stirring occasionally.
- 3. Stir in cheese until melted. Serve over hot cooked pasta.