



BAKED CHICKEN WITH ROSEMARY

- 1 Fryer Chicken
- Paprika
- Garlic Salt
- Flour
- 1/3 Cup Oil
- 10 1/2 Ounce Can Cream of Chicken Soup
- 1/3 Cup Cream
- 1/3 Cup White Wine
- 1 Teaspoon Crushed Rosemary

DIRECTIONS

1. Rinse and dry the chicken and cut into portions.
2. Sprinkle generously with paprika, garlic salt and flour on both sides.
3. Heat the oil in a heavy skillet.
4. Add chicken pieces and brown well on both sides.
5. In a bowl place the soup. Beat until smooth with a whisk or fork.
6. Add cream and wine.
7. Transfer chicken to a casserole.
8. Sprinkle with rosemary.
9. Pour soup over top. Cover tightly.
10. Bake in a 350 degree oven for 45 minutes.