

Rosemary G. Arrington

From: azroyale@juno.com
Sent: Friday, April 30, 2004 2:32 PM
To: rarrington@embroiderybyrose.com
Subject: Re: Hi!

Hi! I just got your message because our computer has been down as we have been changing all of our rooms around and just never got around to rehooking our computer. YIKES! Guess what I have for you?! That recipe. Hear goes:

Baked Almond Chicken

1/2 cup all purpose flour
1/3 cup plus 1 TBS butter or margarine, melted , divided
1 tsp celery salt
1 tsp paprika
1/2 tsp salt
1/2 tsp curry powder
1/2 tsp dried oregano
1/4 tsp pepper
6 boneless skinless chicken breast halves
1 1/2 cups whipping cream
1/3 cup dry bread crumbs
3/4 cup sliced almonds, toasted
Hot cooked pasta

Place flour in a shallow bowl. Combine 1/3 cup butter and seasonings in another bowl. Coat chicken with flour, then dip in butter mixture. Arrange in a greased shallow 3 quart baking dish. Pour cream around chicken. Bake uncovered at 350 for 45 minutes. Combine bread crumbs and remaining butter; sprinkle over chicken. Top with almonds. Bake, uncovered, for 5-8 minutes or until golden brown. Serve over pasta. Makes 6 servings. YUMMY!