

DOITONADIME'S

FOUR INGREDIENT APRICOT CHICKEN

INGREDIENTS:

4 boneless skinless chicken breasts sliced into cutlets (frozen or thawed)

1 1/2 cups apricot preserves

1 cup creamy French salad dressing

1 package dry onion soup mix

Serves 4-6

DIRECTIONS:

Add chicken to slow-cooker. Mix remaining ingredients and pour over chicken.

If frozen, cook on low for 6-7 hours. If thawed, cook on low for 3-4 hours.

Serve over egg noodles. Sauce can be thickened with 2 tablespoons cornstarch.

DOITONADIME'S

EASIEST ITALIAN CHICKEN EVER

INGREDIENTS:

3 boneless skinless chicken breasts sliced into cutlets

4-5 potatoes chopped in wedges

1 package frozen veggies of your choice

1 packet Italian seasoning mix

3/4 stick butter (melted)

Serves 4-6

DIRECTIONS: In a 9x13 baking dish, add chicken to a third, veggies to a third, and chopped potatoes to a third. Pour melted butter over top. Sprinkle on packet of seasoning. Cover and bake at 350 for 1 hour.

DOITONADIME'S

EASY FOIL-PACK CHICKEN DINNER

INGREDIENTS:

3 cups instant white rice (uncooked)

3 cups warm water

6 halved boneless skinless chicken breasts

1 can (13 oz.) artichoke hearts

4 tomatoes, chopped

1 cup Italian Dressing

1/2 cup pesto

DIRECTIONS: Heat oven to 400 degrees. (continued on back)

Mix water and rice in a large bowl. Let rice absorb some water.

Make six double layered sheets of aluminum foil.

Spoon rice evenly on each sheet in the center.

Place chicken and tomatoes and artichokes on top (evenly divided).

Mix dressing and pesto and generously spoon over each pile.

Bake on a baking sheet for 30-35 minutes.

Let sit for 5 minutes and pierce holes to let steam release.

Serves 6