



Chicken with green beans, leek, and celery

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Leek, chopped - 1-2 stems of Celery, chopped - Handful of green beans, ends chopped off - 4-6 pieces of skinless, boneless chicken breast, sliced thin - 1 cup of white wine - 1 can Campbell's cream of mushroom soup - 1 cup of flour - Goya seasoning - Dash of salt and pepper - Dash of Oregano

Instructions

1. Rub chicken breasts with salt, pepper, and Goya seasoning 2. Coat chicken with flour 3. Heat oil in pan until hot 4. Add chicken breasts and cook until brown on both sides 5. Set chicken breasts in a oiled baking pan 6. Add oil to pan and heat again 7. Add green beans and cook for about 3 minutes 8. Add rest of the vegetables and cook for an additional 3 minutes 9. Add wine and simmer until mostly evaporated 10. Add can of soup 11. Coat vegetables with soup 12. Add about 1/3 cup of water or desired "saucy" consistency 13. Continue stirring vegetables and coating with soup 14. Cook for about 3 minutes 15. Spread sauce and vegetables over chicken, be sure to coat chicken thoroughly 16. Bake chicken for about 15-20 minutes or until meat is cooked thoroughly 17. Sprinkle with Oregano and serve