

Neena's Company Chicken



10 oz. country ham
6 skinless, boneless chicken breasts
3 slices thick-cut bacon
2 cans cream of mushroom soup
2 cups sour cream
1/3 cup milk or light cream
1 tsp. black pepper

Preheat the oven to 300F.

Line a baking pan with a single layer of country ham. Arrange chicken breasts on top of ham. Top each chicken breast with a half slice of bacon.

Combine soup, sour cream, milk or light cream and pepper in a bowl. Pour evenly over chicken breasts.

Cover pan with aluminum foil and place in preheated oven. Cook for 1 hour. Remove foil and cook for an additional hour.

Serve chicken and sauce over hot, fluffy rice.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>