

Campbell's® Orange Dijon Chicken Saltimbocca

Recipe Cookbook: Campbell's® Quick and Easy Cookbook

Prep Time: 5 minutes

Cooking Time: 15 minutes

INGREDIENTS:

4 Boneless Chicken breast halves
4 thin slices Prosciutto
4 slices mozzarella cheese
1 TBS olive oil
1 can Campbell's® Cream of Chicken Dijon Soup
3/4 C orange juice
1TBS chopped fresh sage or 1 tsp dry rubbed sage
1/2 C drained Mandarin orange segments

DIRECTIONS:

CUT lengthwise pocket in each chicken breast. Stuff each with 1 slice Prosciutto + 1 slice cheese.

HEAT oil in skillet. Add chicken & cook till browned.

ADD soup, orange juice & sage. Heat to a boil. Cover & cook over low heat 5 minutes or till done.

ADD Mandarin orange segments. Heat through.

Serves: 4