



CattleBoyz CHICKEN & MUSHROOMS DIJON (Pepper Blend)

- 2 Tlbs Butter
- 4 Skinless, boneless chicken-breast halves
- 1 ½ cup Broccoli flowerets
- 1 ½ cup Sliced mushrooms
- 1 can Campbell's NEW Cream of Chicken & Broccoli Soup
- 1 tsp Cattleboyz Pepper Blend
- 1 pinch salt
- 1/4 c Milk
- 2 Tlbs Dijon-style mustard

1. In skillet, in 1 TABLESPOON melted butter, cook chicken 10 minutes or until browned. Remove.
2. In remaining 1 TABLESPOON hot margarine, cook broccoli and mushrooms until tender and liquid is evaporated, stirring often.
3. Stir in soup, milk and mustard. Heat to boiling. Return chicken to skillet. Cover; cook over low heat 5 minutes or until chicken is no longer pink, stirring occasionally. Serve with noodles or mashed potatoes.

Serving Size : 4