

Springtime Chicken Supper



PREPARATION TIME
15 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
white rice



Whole or sliced canned tomatoes are a good choice when the quality of fresh tomatoes declines. Large cans are the best bargain. Refrigerate leftover tomatoes for up to 1 week.

SHOPPING LIST

- cut-up chicken • tomatoes
- green onions
- celery • zucchini
- chicken-mushroom soup
- white Worcestershire sauce

ON HAND

- butter • dried parsley • salt

INGREDIENTS

- 2 tablespoons butter or margarine
- 1 (3-pound) chicken, cut up
- 2 large tomatoes, peeled, cut into wedges
- 4 green onions, sliced
- 2 stalks celery, sliced
- 2 small zucchini, cut into 1-inch pieces
- 1 (10-ounce) can chicken-mushroom soup
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon white Worcestershire sauce
- 1 tablespoon dried parsley

SERVES **4**

COOKIN' *Express*

- Speed up the browning process. Lightly dust the chicken with flour before adding it to the pan. This will also produce a wonderful golden-brown color.

Make Ahead

Prepare this recipe up to 1 day ahead; cool and refrigerate. Reheat on low for 10 minutes before serving.

1 Heat butter in a large skillet over medium heat; add chicken. Brown on all sides, about 5 minutes. Add tomatoes, green onions and celery. Simmer, covered, for 15 minutes.



2 Meanwhile, cook zucchini in a small amount of boiling water for 3 minutes or just until crisp-tender. Drain; rinse with cold water. Drain again and set aside.

3 Blend soup, salt and Worcestershire sauce in a small bowl. Pour over chicken. Cover and simmer chicken, stirring occasionally, for 15 minutes or until tender.



4 Add zucchini to skillet; mix gently. Heat to serving temperature. Sprinkle with parsley. Serve immediately.

♦ VARIATION

When you're in the mood for Italian food, replace the parsley with dried basil and add 1 teaspoon dried oregano.