

Artichoke Herbed Chicken (Main Courses)



- 2 Tbsp. Halladay's Chardonnay or Garlic Herb Seasoning
- 6 boneless chicken breasts
- 2 Tbsp. olive oil
- 1 (14.5 oz.) can marinated artichoke hearts, drained (reserve) and sliced
- 1 (10.5 oz.) can cream of chicken soup
- 1/2 cup light or regular sour cream
- 1/4 cup Dijon mustard
- 1 cup Parmesan cheese, grated

Preheat oven to 350°F. Season chicken with salt and pepper; sprinkle with Chardonnay seasoning. Heat oil in skillet. Brown chicken on each side, about 3 minutes. Place chicken in a 9x13-inch baking dish. Cover chicken with artichoke hearts. Whisk together soup, sour cream, mustard and reserved artichoke marinade; pour over chicken. Sprinkle with cheese. Bake about 30 minutes, until cheese is melted and sauce is bubbly.