

Cooking Corner Tips To Help You

No Dull Meals With Savory Dill Chicken



Fowl is fair: With Knorr Recipe Classics, fast and flavorful chicken dishes can delight family and friends.

(NAPSA)—Versatile, healthy chicken cutlets can be quickly turned into a family-friendly, company-ready, delicious meal in just a few minutes. That's especially so if you turn for assistance to a packaged soup mix, such as Knorr Recipe Classics, that lets you get saucy with your food quickly and easily.

SAVORY DILL CHICKEN

4 servings

Prep Time: 5 minutes

Cook Time: 16 minutes

2 Tbsps margarine* or butter

1½ lbs boneless, skinless chicken breast halves

1 cup water

1 package Knorr Recipe Classics Vegetable or Spring Vegetable Soup, Dip and Recipe Mix

¼ tsp dried dill weed

½ cup sour cream

In large skillet, melt margarine or butter over medium-high heat and brown chicken, turning occasionally, about 5 minutes. Stir in water, recipe mix and dill. Bring to a boil over high heat. Reduce heat to low and simmer covered, stirring sauce occasionally, 10 minutes or until chicken is thoroughly cooked. Remove chicken to serving platter and keep warm. Remove skillet from heat; stir in sour cream. Spoon sauce over chicken and serve, if desired, with hot cooked noodles.

* we recommend using "I Can't Believe It's Not Butter!"

For additional recipe ideas and cooking tips, visit the Web site at www.knorr.com.