



## **Baked Chicken with Creamy Curry Sauce** (6 servings)

- 6 boneless, skinless chicken breasts**
- 130g of Eswatini Kitchen Medium Curry Sauce**
- 1 cup low fat sour cream**
- 1 can cream of chicken soup**
- 1 T fresh lemon juice**

**Preheat oven to 350. Trim all fat and tendons from chicken breasts. You can cut each breast on the diagonal to make two pieces, which gives more surfaces for the sauce to penetrate. Put chicken into glass casserole dish sprayed with non-stick spray. (Use the smallest size casserole which will hold all the chicken.) Mix Eswatini Medium Curry Sauce with the other ingredients in a bowl, then pour over chicken. Bake 40-60 minutes, until bubbling and slightly starting to brown.**

**Serve with fresh green salad and fragrant basmati rice. For an additional treat, add also Eswatini Kitchen Mango Chutney, we guarantee a scrumptious experience!**