

Foil-Pack Chicken & Mushroom Dinner

1 can (10-3/4 oz.) condensed cream of mushroom soup
1-1/4 cups water, divided
1 pkg. (6 oz.) STOVE TOP Stuffing Mix for Chicken
6 small boneless skinless chicken breast halves (1-1/2 lb.), 1/2 inch thick
4 slices OSCAR MAYER Thin Sliced Smoked Ham, chopped
1-1/2 cups sliced fresh mushrooms
1-1/2 cups frozen peas

PREHEAT oven to 400°F. Mix soup and 1/4 cup of the water; set aside. Combine stuffing mix and remaining 1 cup water; spoon evenly onto center of each of six large sheets of heavy-duty foil. Top each with one chicken breast. Cover evenly with the ham, mushrooms, peas and soup mixture.

BRING up foil sides. Double fold top and both ends to seal each packet, leaving room for heat circulation inside. Place packets in single layer in 15x10x1-inch baking pan.

BAKE 30 to 35 min. or until chicken is cooked through (170°F). Remove packets from oven; let stand 5 min. Place one packet on each of six dinner plates. Cut slits in foil with sharp knife to release steam before opening.

