

# Merry and Bright Cranberry Chicken

Time: 1 hour 10 minutes ; Yield: 8 servings



Merry & Bright Cranberry Chicken might also be titled Merry, Bright, and Simple Cranberry Chicken for how easy it is to put together. Just coat the succulent, savory chicken breasts with tart and sweet cranberry sauce, zesty onion soup seasoning, crunchy nuts, and tangy Catalina dressing and bake until juicy and ready to eat. That's it! That's all it takes to make a perfect Christmas dinner guaranteed to get everyone into the Christmas spirit! All really will be merry and bright this evening with Merry & Bright Cranberry Chicken!

## Ingredients

- 4 chicken breasts, boneless and skinless, cut in half
- 1 (14-ounce) can whole berry cranberry sauce
- 1 (1-ounce) packet dry onion soup mix
- 1 cup pecans, chopped
- 1 cup craisins
- 1 (16-ounce) bottle Catalina dressing

## Directions

- Step 1 - Place the chicken in a 9x13-inch baking pan.
- Step 2 - Generously spread the cranberry sauce over the chicken.
- Step 3 - Sprinkle the onion soup mix, the pecans, and the craisins over the chicken.
- Step 4 - Pour the Catalina dressing over the top of the chicken.
- Step 5 - Lightly cover the baking dish with foil and bake for 45 minutes.
- Step 6 - Uncover and bake until the chicken is cooked through at 165 degrees F, about 15 minutes.
- Step 7 - Serve.