

Chicken Creole

Ingredients

- 4 chicken breast fillets
- 3 tablespoons butter
- 1 green pepper, coarsely chopped
- 1 onion sliced
- 1 cup sliced celery
- 1 16-oz can tomatoes, chopped
- $\frac{1}{4}$ cup Heinz 57 sauce
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{8}$ teaspoon pepper

Preparation

Roll chicken in flour. Cook in skillet until light brown. Remove to warm platter.

Saute pepper, onion, celery in drippings until tender and crisp.

Stir remaining ingredients into sautéed mixture.

Place chicken in sauce, coating well. Simmer until tender.