



# TELLER RECIPE

## RANCH CHICKEN

MEMBER FDIC  
[www.waynecountybank.com](http://www.waynecountybank.com)

3 boneless, skinless chicken breasts  
8 strips bacon, fried and crumbled  
1 cup Ranch salad dressing

1 cup mozzarella cheese,  
shredded

Fry bacon over medium heat until crispy and drain on paper towels. Crumble bacon and set aside. Cut chicken breasts in half. Brown chicken breasts in the remaining bacon grease on each side (about 1-2 minutes per side). Cover bottom of a greased 8"x8"x2" Pyrex dish with 3/4 cup Ranch salad dressing (save 1/4 cup for topping). Place chicken on top of Ranch dressing. Sprinkle chicken with cooked, crumbled bacon. Drizzle remaining 1/4 cup Ranch dressing over chicken and bacon. Top with cheese. Bake at 375 degrees for 30 minutes. (*Delicious!*)



# *A Better Life...*



When it comes to a better life, **we can help**. Our bankers have the knowledge and experience to show you how to get what you want out of life. So, let's talk about your future and financial needs. We'll show you how our banking services can work best for you!



# Hmmm!

## **Let's Get Together**