

# Corned Beef Casserole

*Phyllis Eskridge*

*Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001*

*1 package (7 ounces) small elbow  
macaroni  
1 can cream of chicken soup,  
undiluted  
salt & pepper (to taste)  
1/2 pound american cheese, shredded  
1 can (12 ounce) corned beef  
1/2 cup milk  
1 stick margarine or butter, melted  
1 cup bread, broken into pieces.*

Preheat the oven to 350 degrees.

Cook the macaroni according to package directions and drain. Transfer the macaroni to a bowl.

Mix in the soup, cheese, salt, pepper, beef and milk. Transfer the mixture to a casserole dish.

Sprinkle the bread over the top.

Drizzle the butter over the bread.

Bake for 30 minutes.

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Per Serving (excluding unknown items): 2489 Calories; 183g Fat (65.8% calories from fat); 78g Protein; 136g Carbohydrate; 6g Dietary Fiber; 491mg Cholesterol; 6501mg Sodium. Exchanges: 8 1/2 Grain(Starch); 7 Lean Meat; 1/2 Non-Fat Milk; 32 Fat.