

Biscuit Topped Casserole

Unitarian Universalist Fellowship of Vero Beach, FL 2000

1 1/4 pounds cooked chicken, cut to bite-size pieces
1/2 cup onion, chopped
1 can (4 ounce) mushroom pieces
3/4 cup chicken broth
2 cans (10 ounce ea) flaky biscuits
1 can (8 ounce) tomato sauce
crushed oregano leaves
8 ounces shredded mozzarella cheese
1 package (10 ounce) frozen vegetables
1 tablespoon oil
salt
pepper
2 tablespoons butter, melted
1 can (6 ounce) tomato paste
paprika

Preheat the oven to 375 degrees.

Grease a 13x9-inch baking dish.

In a large skillet, saute' the onion in oil. Stir in the broth, salt, pepper, tomato sauce and tomato paste. Simmer for 15 minutes.

Spoon half of the mixture into a baking dish. Sprinkle with 2/3 cup of cheese. Spoon the mixed vegetables over the cheese. Add another 2/3 cup of cheese. Spoon the remainder of the meat mixture over the cheese. Sprinkle with the remaining cheese.

Separate the twenty biscuits into three layers each. Lay over the chicken-cheese mixture in three rows. With a pastry brush, paint the biscuits with melted butter. Sprinkle with oregano and paprika.

Bake for 25 minutes or until the topping is golden brown.

Per Serving (excluding unknown items): 2276 Calories; 120g Fat (47.8% calories from fat); 238g Protein; 58g Carbohydrate; 11g Dietary Fiber; 747mg Cholesterol; 4706mg Sodium. Exchanges: 32 1/2 Lean Meat; 9 1/2 Vegetable; 14 1/2 Fat.