

Chicken Casserole Illinois

Bobbie Engstrom - Park Ridge, IL
Treasure Classics - National LP Gas Association - 1985

Servings: 6

1 can (10-3/4 ounce) cream of chicken soup
1 cup milk
2 heaping cups cooked white meat chicken, cut in bite-size pieces
1 teaspoon salt
1 1/2 cups grated cheddar cheese
1 cup celery, coarsely diced
1/2 green pepper (optional), diced
few slices pimiento (optional)
5 to 6 ounces cooked medium noodles
almonds (for topping)
buttered bread crumbs or crushed potato chips (for topping)

Preparation Time: 20 minutes

Bake Time: 30 minutes

In a bowl, mix the soup and milk.

Stir in the chicken, salt, cheddar cheese, celery, green pepper (if using), pimiento (if using), and the noodles.

Turn the mixture into a buttered two-quart casserole dish. Top with the almonds and bread crumbs.

Bake in the oven at 375 degrees for 30 minutes.

(This recipe may be mixed and refrigerated on the day before.)

Per Serving (excluding unknown items): 162 Calories; 12g Fat (66.4% calories from fat); 9g Protein; 5g Carbohydrate; trace Dietary Fiber; 37mg Cholesterol; 733mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.