

# Chicken Casserole VI

Martha Joyce - Midland, OH

Treasure Classics - National LP Gas Association - 1985

## Servings: 4

*7 chicken thighs (or 5 breasts), cooked and deboned*

*1/3 cup celery, diced*

*1/2 cup onion, diced*

*2 tablespoons butter*

*1 can (10-3/4 ounce) cream of celery soup*

*1 can (10-3/4 ounce) cream of chicken soup*

*1/2 cup milk*

*1 teaspoon butter*

*1 cup chicken broth*

*1 package herb stuffing mix*

*grated cheddar cheese (optional)*

## Preparation Time: 30 minutes

### Bake Time: 1 hour

Preheat the oven to 350 degrees.

In a skillet, cook and debone the chicken. Arrange the chicken in a 13x9-inch buttered casserole dish.

Saute' the celery in two tablespoons of butter. Place in the casserole dish with the chicken.

In a bowl, combine the celery soup, chicken soup, and milk. Pour over the casserole.

Melt one teaspoon of butter in one cup of broth. Pour over the dressing mix and toss lightly. Place on top of the other ingredients in the casserole.

Bake in the oven for one hour.

Top with grated cheddar, if desired.

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Per Serving (excluding unknown items): 184 Calories; 12g Fat (56.7% calories from fat); 5g Protein; 15g Carbohydrate; 1g Dietary Fiber; 28mg Cholesterol; 899mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 Fat.