

Chicken Delicious

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Servings: 10

4 cups cooked chicken, cut up
2 cans sliced water chestnuts
1 can cream of mushroom soup
1 1/2 cups sliced celery
1 cup mayonnaise
1/2 package cornbread stuffing mix
1 stick butter

Preheat the oven to 350 degrees.

In a bowl, mix together the chicken, water chestnuts, soup, celery and mayonnaise. Pour into a greased three-quart shallow casserole.

In a saucepan, melt the butter. Mix with the stuffing mix. Spread on the top of the casserole.

Bake for 35 minutes.

Per Serving (excluding unknown items): 375 Calories; 32g Fat (74.1% calories from fat); 19g Protein; 6g Carbohydrate; 1g Dietary Fiber; 80mg Cholesterol; 458mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 3 1/2 Fat; 1/2 Other Carbohydrates.