

Chicken Puff

Mrs George Hale

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 cups cooked chicken,
diced
1 can cream of mushroom
soup
1 can (3 ounce) sliced
mushrooms, drained
4 eggs, separated
1 cup cooked noodles
1/2 cup toasted slivered
almonds
1/2 cup chopped onions
1 teaspoon Worcestershire
sauce
1/2 teaspoon marjoram
1/2 cup milk
1/2 cup chopped celery
2 tablespoons pimiento,
diced
1 tablespoon butter
1/2 teaspoon salt
1/8 teaspoon thyme
6 dashes hot pepper sauce
1/2 cup grated cheddar
cheese
dash pepper*

Preheat the oven to 350 degrees.

In a skillet, saute' the onions.

In a bowl, combine the chicken with the soup and milk. Add the mushrooms, noodles, celery, almonds, pimiento and the onion that has been sautee'd in butter. Add all of the seasonings. Return the mixture to the skillet. Cook for 30 minutes.

Pour the mixture into a greased two-quart casserole dish.

In a bowl, beat the egg yolks. Combine with the cheese. Fold in the beaten egg whites. Place on top of the hot chicken mixture.

Bake about 30 minutes until the top is puffing and brown.

Per Serving (excluding unknown items): 2003 Calories; 114g Fat (51.3% calories from fat); 157g Protein; 87g Carbohydrate; 14g Dietary Fiber; 1196mg Cholesterol; 3332mg Sodium. Exchanges: 4 Grain(Starch); 19 Lean Meat; 2 1/2 Vegetable; 1/2 Non-Fat Milk; 15 1/2 Fat; 0 Other Carbohydrates.