

# Chicken with Cashews and Pea Pods

Melissa Olson

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 package (6 ounce) frozen  
pea pods  
2 cans cream of chicken  
soup  
1/3 cup water  
1 can (5 ounce) chow mein  
noodles  
3 cups cooked chicken,  
diced  
2 cups thin sliced celery  
1 can (11 ounce) mandarin  
oranges, drained  
1/2 cup unsalted cashews  
1/2 cup onions, finely  
chopped*

Preheat the oven to 375 degrees.

Separate the pea pods with hot water. Drain.

In a three-quart bowl, combine the soup and water. Add the pea pods, two cups of noodles, the chicken, celery, oranges, cashews and onions. Toss lightly.

Turn the mixture into a greased casserole dish.

Bake, covered, for 45 minutes.

Sprinkle the casserole with the remaining noodles.

Bake, uncovered, for 10 minutes.

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Per Serving (excluding unknown items): 1265 Calories; 48g Fat (34.7% calories from fat); 142g Protein; 61g Carbohydrate; 6g Dietary Fiber; 377mg Cholesterol; 2498mg Sodium. Exchanges: 3 Grain(Starch); 18 1/2 Lean Meat; 1 Vegetable; 1/2 Fruit; 5 1/2 Fat.