

# Chinese Chicken Casserole

*Bernice Mowrer*

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 6**

*1 can (10 ounce) cream of chicken soup*

*1 can (10 ounce) Cheddar cheese soup*

*1 can (15 ounce) evaporated milk*

*3 cups cooked chicken, chopped*

*1 teaspoon salt*

*3 cups cooked green beans*

*1 cup celery, chopped*

*1/2 to 3/4 cup chow mein noodles*

*1/2 cup slivered almonds*

*1 can (3 ounce) French-fried onions*

Preheat the oven to 350 degrees.

In a large bowl, combine the soups and evaporated milk. Mix well. Stir in the chicken, salt, green beans, celery, chow mein noodles and almonds. Pour into the baking dish. Sprinkle the French-fried onions over the top. Cover with foil.

Bake for 35 minutes. Remove the foil. Bake for 10 minutes longer.

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Per Serving (excluding unknown items): 313 Calories; 15g Fat (43.3% calories from fat); 29g Protein; 16g Carbohydrate; 3g Dietary Fiber; 73mg Cholesterol; 655mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 1/2 Non-Fat Milk; 2 Fat.