

Overnight Chicken Casserole

Virginia L Scott

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 package (7 ounce)
uncooked elbow macaroni
1 package (8 ounce)
process cheese, cubed
4 hard-cooked eggs,
chopped
2 cans cream of chicken
soup
2 cups cooked chicken,
diced
2 cups milk
1 small onion, minced*

In a large bowl, combine the macaroni, cheese, eggs, soup, chicken, milk and onion. Mix well. Cover.

Refrigerate overnight.

Remove the mixture from the refrigerator about one hour before baking. Stir the mixture. Turn into a buttered casserole.

Preheat the oven to 350 degrees.

Bake, uncovered, for one and one-half hours.

Per Serving (excluding unknown items): 1370 Calories; 65g Fat (43.6% calories from fat); 136g Protein; 53g Carbohydrate; 2g Dietary Fiber; 1172mg Cholesterol; 2678mg Sodium. Exchanges: 1 1/2 Grain(Starch); 16 Lean Meat; 1 1/2 Vegetable; 2 Non-Fat Milk; 8 Fat.