

Yummy Chicken Casserole

Delores A Billings - Tulsa, OK
Treasure Classics - National LP Gas Association - 1985

Servings: 12

*6 boneless chicken breasts
1 package (10 ounce)
frozen chopped broccoli,
cooked
2 cans (10-3/4 ounce ea)
cream of chicken soup
3/4 cup mayonnaise
1 1/2 teaspoons lemon juice
1/2 teaspoon curry powder
1 package (7 ounce) herb
rice, cooked
3/4 package seasoned
stuffing mix
1/2 cup margarine, melted*

Preparation Time: 45 minutes

Bake Time: 30 minutes

In a saucepan, place the chicken in a small amount of salted water. Cook until tender, about one-half hour. Reserve one cup of the broth. Cut the chicken into bite-size pieces.

Place the cooked rice into a greased 13x9-inch casserole dish. Place the chicken on top of the rice. Cover the chicken with cooked and drained broccoli.

In a bowl, mix together the soup, broth, mayonnaise, lemon juice and curry powder. Pour the mixture over the rice, chicken and broccoli. Sprinkle the dry stuffing mix over all. Dribble with butter.

Bake in a 350 degree oven for 20 to 30 minutes.

Best served with salad and rolls.

(This dish can be made in advance. Set out about 30 minutes before baking.)

Per Serving (excluding unknown items): 436 Calories; 34g Fat (69.9% calories from fat); 31g Protein; 2g Carbohydrate; trace Dietary Fiber; 99mg Cholesterol; 423mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat.