

Chicken Hot Dish

*The Centennial Society Cookbook
Best of the Best from Minnesota Cookbook*

Servings: 10

*2 cups cooked chicken, cut up
1 package (2 cups)
Creamettes, uncooked
1/2 pound Cheddar
cheese, grated
2 cans mushroom soup
2 cups chicken broth (OR
milk)
1/2 green pepper diced
American cheese
4 hard-cooked eggs, diced
1 small onion, diced
1 small jar pimientos
1 can water chestnuts
salt (to taste)
pepper (to taste)*

Oil a 9x13-inch cake pan.

In a bowl, mix the chicken, creamettes, cheese, soup, broth, green pepper, eggs, onion, pimiento, water chestnut, salt and pepper. Pour the mixture into the prepared pan.

Refrigerate overnight.

Preheat the oven to 350 degrees.

Bake, covered, for 1-1/4 to 1-1/2 hours. Uncover for the last 15 minutes.

Per Serving (excluding unknown items): 136 Calories; 7g Fat (50.1% calories from fat); 13g Protein; 3g Carbohydrate; trace Dietary Fiber; 116mg Cholesterol; 323mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 1 Fat.