

Chicken Noodle Bake

Salem Cookbook II

Best of the Best from Minnesota Cookbook

Servings: 6

*4 ounces medium noodles
1 cup celery, sliced
1/4 cup green pepper, diced
1/4 cup onion, diced
2 tablespoons butter
1 can (10-1/2 ounce) cream
of chicken soup
2/3 cup milk
1 1/2 cups sharp American
cheese, shredded
2 cups cooked chicken,
cubed
1/2 cup slivered toasted
almonds
1/4 cup canned pimientos,
diced
1 cup buttered bread
crumbs*

Preheat the oven to 350 degrees.

Cook the noodles in boiling salted water until tender. Drain.

In a saucepan, cook the celery, green pepper and onion in butter until crisp. Add the soup, milk and cheese.

In a casserole dish, layer the noodles, chicken, almonds and pimiento. Pour the soup mixture over all. Stir lightly. Top with the bread crumbs.

Bake, uncovered, for 30 to 35 minutes.

Per Serving (excluding unknown items): 158 Calories; 8g Fat (46.8% calories from fat); 16g Protein; 5g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 270mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat.