

# Heavenly Chicken Casserole

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## Servings: 10

*1 box (4 ounces) wild rice  
1/2 cup margarine  
1/2 cup onion, chopped  
1/2 cup green pepper,  
chopped  
1/2 cup celery, chopped  
2 cans (10-3/4 ounce ea)  
cream of mushroom soup  
1 cup sliced almonds,  
toasted  
2 cups cheddar cheese,  
shredded  
4 cups cooked chicken, cut  
into cubes  
1 jar (4 ounces) chopped  
pimientos, drained  
1 can (4 ounce) sliced  
mushrooms, drained  
salt (to taste)*

Preheat the oven to 350 degrees.

Cook the wild rice according to package directions until partially done. Drain.

In a Dutch oven, melt the margarine. Add the onions, green pepper and celery. Cook until tender. Remove from the heat.

Add the soup, almonds, 1-1/2 cups of cheese, chicken, pimiento, mushrooms and cooked wild rice. Blend well and add salt, if necessary. Pour the mixture into a greased 13x9-inch baking dish.

Bake for 20 minutes.

Sprinkle the remaining 1/2 cup of cheese over the casserole.

Bake for an additional 10 to 15 minutes or until hot and bubbly.

Per Serving (excluding unknown items): 445 Calories; 29g Fat (57.5% calories from fat); 29g Protein; 19g Carbohydrate; 3g Dietary Fiber; 72mg Cholesterol; 505mg Sodium. Exchanges: Grain(Starch); 3 1/2 Lean Meat; 4 1/2 Vegetable; 4 1/2 Fat.