

Chicken A La King II

Margery Carenzo

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 tablespoons flour
dash pepper
1 cube chicken bouillon
1 pound skinless/ boneless
chicken breasts, cubed
1 can (4 ounce) mushrooms
1 can (14-3/4 ounce) cream
of mushroom soup
1 can (14-3/4 ounce) cream
of chicken soup
1 cup pale dry sherry*

In a bowl, combine the flour, pepper, bouillon and chicken. Mix well and toss to coat the chicken. Set aside.

In a bowl, mix together the mushroom soup, chicken soup and sherry. Stir well.

In a 1-1/2 quart casserole dish, place a layer of one-half of the chicken, a layer of one-half of the mushrooms and cover with one-half of the soup mixture. Repeat the layers with the remaining chicken, mushrooms and soup mixture. Cover the dish.

Bake in the oven at 350 degrees for 30 to 35 minutes.

Per Serving (excluding unknown items): 330 Calories; 18g Fat (48.7% calories from fat); 9g Protein; 33g Carbohydrate; 1g Dietary Fiber; 12mg Cholesterol; 3502mg Sodium. Exchanges: 2 Grain(Starch); 0 Vegetable; 3 Fat.