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# Chicken and Ham Bake

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1/4 cup chopped onion**  
**1/4 cup chopped celery**  
**1/4 cup butter or margarine**  
**2 tablespoons parsley flakes**  
**1/8 teaspoon ground black pepper**  
**1/2 teaspoon poultry seasoning**  
**1 tablespoon Worcestershire sauce**  
**1 cup (25 crackers) Premium cracker crumbs**  
**1/4 cup chicken broth**  
**1 egg**  
**1 1/2 cups cooked chicken, chopped**  
**1/2 pound Velveeta cheese**  
**8 slices boiled ham**  
**1 can (10-1/2 ounce) cream of chicken soup**  
**1 soup can milk**

In a skillet, saute' the onion and celery in butter until tender. Add the parsley, seasonings, cracker crumbs, broth, egg, chicken and 1/4 pound of cubed cheese. Mix well.

Place a large spoonful of chicken mixture in the center of a ham slice. Fold the ham over and place each ham roll in a 9x13 inch baking dish. Cover with foil.

Bake at 350 degrees for about 30 minutes. Remove the foil.

Slice the remaining cheese in wide strips and place over the ham rolls.

Return to the oven for 5 minutes or until the cheese melts.

(The soup can be added before baking for extra flavor.)

Yield: 8 rolls

## **Chicken**

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*Per Serving (excluding unknown items): 1155 Calories; 76g Fat (60.0% calories from fat); 85g Protein; 29g Carbohydrate; 2g Dietary Fiber; 558mg Cholesterol; 2171mg Sodium. Exchanges: 1 Grain(Starch); 10 Lean Meat; 1 Vegetable; 1 Non-Fat Milk; 12 1/2 Fat; 0 Other Carbohydrates.*