
Chicken Quick and Elegant

Jane Pupich - Marshall Field's Spring Hill

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

3 cans (14.5 ounce ea) whole green beans, drained
2 cans (8 ounce) sliced water chestnuts
5 to 6 chicken breasts, cooked, boned, skinned and cut in large pieces
2 cans (10-3/4 ounce ea) cream of celery soup
1/2 cup cream
1/2 cup vermouth
1 cup mayonnaise
1 cup sliced almonds
Parmesan cheese

Preheat the oven to 350 degrees.

In a saucepan, saute' the almonds in butter.

Layer the green beans, water chestnuts and chicken in two greased 8x12-inch baking dishes.

In a small bowl, mix together the soup, cream, vermouth and mayonnaise. Pour over the chicken layers. Top with the almonds and sprinkle with cheese.

Bake for one hour.

Yield: 2 casseroles

Chicken

Per Serving (excluding unknown items): 5571 Calories; 438g Fat (71.4% calories from fat); 341g Protein; 55g Carbohydrate; 11g Dietary Fiber; 1139mg Cholesterol; 4154mg Sodium. Exchanges: 1 1/2 Grain(Starch); 47 Lean Meat; 3 1/2 Vegetable; 37 Fat.