
Chicken Strata II

Darlene Bline - Alaska

North American Potpourri - Autism Directory Service, Inc - 1993

1 cup celery
1 medium onion, chopped
butter
1 cup mayonnaise
4 cups cooked chicken (four to six chicken breasts boiled in salted water), cubed
9 slices bread, cubed
3 cups milk
4 eggs
1/2 teaspoon salt
1 can cream of mushroom soup
grated cheese

In a skillet, saute' the celery and onion in a small amount of butter. Cool slightly and add the mayonnaise. Add the chicken.

In a greased 9-by-13-inch pan, place four slices of cubed bread. Cover with the chicken mixture. Add five more slices of cubed bread. In a bowl, mix the milk, eggs and salt. Pour over the mixture. Refrigerate.

Spread the mushroom soup, undiluted, over the mixture. Bake at 325 degrees for one hour. Cover with grated cheese. bake for 15 minutes longer.

(This dish may be made ahead. It also freezes well.)

Chicken

Per Serving (excluding unknown items): 3114 Calories; 249g Fat (69.6% calories from fat); 74g Protein; 170g Carbohydrate; 10g Dietary Fiber; 1029mg Cholesterol; 5305mg Sodium. Exchanges: 7 1/2 Grain(Starch); 3 Lean Meat; 2 1/2 Vegetable; 3 Non-Fat Milk; 25 1/2 Fat.