
Chicken and Dressing Casserole II

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 8

1 package (8 ounce) herb seasoned stuffing mix
1 stick margarine, melted
1 cup water
2 1/2 cups cooked chicken, diced
1/2 cup chopped onions
1/4 cup green onion tops or chives
1/2 cup celery, chopped
1/2 cup mayonnaise
3/4 teaspoon salt
2 eggs, slightly beaten
1 1/2 cups milk
1 can cream of mushroom soup, undiluted
1 cup cheddar cheese, grated

In a bowl, combine the stuffing mix, butter and water. Toss lightly. Place half of the mixture in a buttered 9 x 12 inch shallow casserole.

In a bowl, mix together the chicken, onions, chives, celery, mayonnaise and salt. Spoon over the stuffing mixture. Top with the remaining stuffing mixture.

In a bowl, mix the beaten eggs and milk. Pour evenly over the chicken and stuffing. Cover with foil and refrigerate overnight.

One hour before baking, remove from the refrigerator. Spread the cream of mushroom soup over the top.

Bake, uncovered, at 325 degrees for 40 minutes.

Sprinkle grated cheese over the top and return to the oven for 10 minutes.

(Freezes well.)

Chicken

Per Serving (excluding unknown items): 401 Calories; 34g Fat (74.7% calories from fat); 21g Protein; 5g Carbohydrate; trace Dietary Fiber; 116mg Cholesterol; 710mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.