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# Chicken Hot Dish II

*Margaret Ann Waters - Dayton's Southdale*

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

Servings: 8

**1 can (10-3/4 ounce) cream of mushroom soup**  
**1 can (10-3/4 ounce) cream of chicken soup**  
**1 can (5 ounce) evaporated milk**  
**1 cup celery, diced**  
**1 cup cooked chicken, diced**  
**4 ounces fresh mushrooms, diced**  
**1/4 cup green bell pepper, diced**  
**1 jar (2 ounce) diced pimiento cheese product, drained**  
**2 cups chinese noodles**  
**1 cup slivered almonds**  
**2 hard-cooked eggs, chopped**

Preheat the oven to 350 degrees.

In a large bowl, combine the mushroom soup, chicken soup, evaporated milk, celery, chicken, fresh mushrooms, green pepper and pimiento. Spoon the mixture into a two-quart baking dish. Cover.

Bake for 35 minutes.

Remove from the oven and stir in one cup of the chinese noodles. Sprinkle the remaining noodles and almonds on top.

Bake, uncovered, for 10 minutes longer.

Garnish with the chopped eggs.

## Chicken

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*Per Serving (excluding unknown items): 425 Calories; 22g Fat (45.3% calories from fat); 18g Protein; 41g Carbohydrate; 2g Dietary Fiber; 95mg Cholesterol; 583mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 3 1/2 Fat.*