
Curran Chicken Casserole

Lee Ann Curran - Hudson's East Lansing

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

2 to 3 whole chicken breasts, boned, halved and cooked

1 package (10 ounce) frozen chopped broccoli, thawed and drained

1 package (8 ounce) pasteurized process cheese spread, sliced

1 can (10-3/4 ounce) cream of celery soup

1 cup stuffing mix

1/2 cup butter, melted

Preheat the oven to 350 degrees.

Tear the cooked chicken into small pieces. Spread the broccoli evenly in the bottom of a 9x13x2-inch casserole dish. Top with the chicken pieces and then the cheese. Spread the soup over all.

In a small bowl, combine the stuffing mix and butter. Sprinkle evenly over the soup layer.

Bake for 45 minutes.

Let stand for 5 minutes before serving.

Yield: 4 to 6 servings

Chicken

Per Serving (excluding unknown items): 904 Calories; 98g Fat (95.0% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 263mg Cholesterol; 1886mg Sodium. Exchanges: 1 1/2 Vegetable; 19 1/2 Fat.