

Oriental Casserole

Nancy Field

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup celery, chopped
1 small onion, chopped
1 can cooked chicken
2 chicken breasts, boiled,
cooled and cut up
1 can water chestnuts
1 can (14-3/4 ounce) cream
of mushroom soup
1 can (14-3/4 ounce) cream
of celery soup
1/2 cup milk
1 regular size can chow
mein noodles
chopped cashews (for
topping) (optional)*

In a bowl, combine the celery, onion, canned chicken, cooked chicken breasts, water chestnuts, mushroom soup, celery soup, milk and chow mein noodles. Turn the mixture into a greased casserole.

Spread the cashews on the top, if desired.

Bake at 400 degrees for 35 minutes.

Per Serving (excluding unknown items): 1833 Calories; 93g Fat (46.3% calories from fat); 178g Protein; 64g Carbohydrate; 7g Dietary Fiber; 524mg Cholesterol; 2820mg Sodium. Exchanges: 2 Grain(Starch); 23 1/2 Lean Meat; 4 Vegetable; 1/2 Non-Fat Milk; 6 Fat.