

Chicken Casserole

Submitted by

3 chicken breasts, split
6 slices Swiss cheese
¼ lb. sliced mushrooms (optional)
1 can cream of chicken soup
½ c. water
2 c. Pepperidge Farm herb stuffing
1 stick butter

Place chicken in lightly greased 9x13 inch glass baking dish. Top each piece with a piece of Swiss cheese. Mix can of soup and water and pour over chicken. Spread stuffing mix over top and drizzle melted butter over the top. Bake at 350° for 45 min. to 1 hour.

Chicken Pot Pie

Submitted by

1 chicken (boiled, skinned, boned)
1 can cream of chicken soup
1 can Veg-All
1 can chicken broth

Mix together. Put in a buttered casserole.

Topping:

1 c. self-rising flour
1 c. milk
½ stick melted butter or margarine

Whisk well and pour over casserole. Bake at 425° for 30 min. or until lightly browned.

Easy Chicken Enchilada Casserole

Submitted by

Cooked and shredded chicken
1 can cream of chicken soup
1 8-oz. light sour cream
Chili Powder
Cheddar cheese, grated
Corn Tortillas
1-2 cans enchilada sauce (green chili or red sauce)

Preheat oven to 350°. Mix chicken, sour cream, cream of chicken soup and chili powder to taste in a bowl. In casserole dish, layer a little enchilada sauce, tortillas to cover bottom, chicken mixture, cheese, tortillas to cover, sauce (to taste) and end with cheese on top. Bake about 30 min. Eat on tortilla chips and tell the kids that it's "Chips and Dip." They will devour it.

Hawaiian Chicken

Submitted by

8 chicken breast quarters
¼ c. prepared mustard
¼ c. molasses
¼ c. vinegar
2 Tbsp soy sauce
½ c. crushed pineapple
¼ c. packed light brown sugar

Rinse chicken and pat dry. Arrange in baking dish. Combine mustard, molasses, vinegar, soy sauce, pineapple and brown sugar in dish; mix well. Spoon mixture over chicken. Bake at 325° for 1 hour or until chicken is tender, basting frequently.