

Curried Chicken Casserole

3 cups (1 ¼ pounds) of boneless, skinless chicken, boiled or pan fried
2 cans Cream of Chicken soup
2 tablespoons lemon juice
1 package chopped broccoli, cooked and drained
1 (8 ounce) package Pepperidge Farm Herb Seasoned Stuffing (you will use about ¾ of the package)
½ teaspoon curry powder
1 stick margarine, melted
1 cup mayonnaise

Place the chicken in a greased 13x9 baking dish. Top with the cooked broccoli. Mix the soup, lemon juice, mayonnaise, and curry powder together and blend well. Pour this mixture over the chicken and broccoli. Then top with the seasoned stuffing to cover completely. Bake at 350 degrees for about 20– 30 minutes or when stuffing browns and interior is hot. Serves 6– 8 people.

Tip: May also try other vegetables instead of broccoli, such as cauliflower or chopped carrots.