
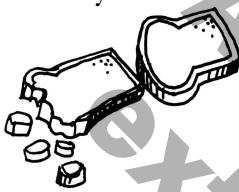
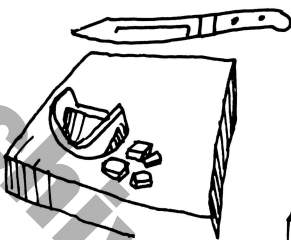
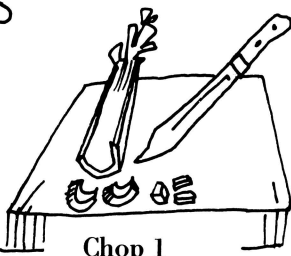





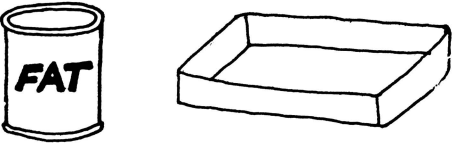
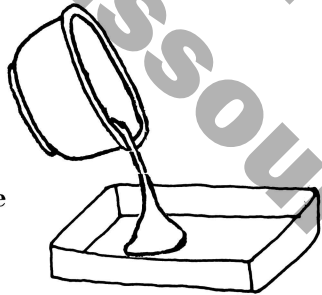
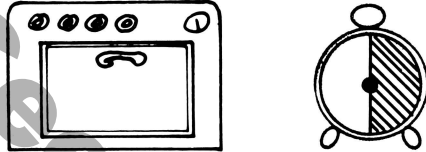


# CHICKEN CASSEROLE

To prepare 6 servings, about 1/2 cup each, you need:

- 2 slices bread
- 1/4 green pepper
- 1 stalk celery
- 2 cups cut-up cooked chicken
- 2 eggs
- 1 cup fluid milk
- 2 teaspoons salt
- Fat to grease the pan

- SERVE WITH**
- Buttermilk Biscuits
  - Margarine or Butter
  - Green Peas
  - Fruit Cocktail and Cottage Cheese Salad
  - Milk

<p>①</p>  <p>Preheat oven. Set at 350° F. (moderate).</p>	<p>Get ready:</p>  <p>Tear 2 slices of bread into small pieces.</p>  <p>Chop 1/4 green pepper.</p>  <p>Chop 1 stalk celery.</p>			 <p>Cut cooked chicken into small pieces. Measure 2 cups.</p>  <p>Or use 2 cups canned chicken.</p>
<p>②</p>  <p>Break 2 eggs into a bowl. Beat.</p>	 <p>Measure 1 cup milk and 2 teaspoons salt. Add to eggs.</p>	<p>Stir in . . .</p> <p>bread, green pepper, celery, and chicken.</p>	<p>Mix well.</p> 	
<p>③</p>  <p>Grease a baking pan.</p>	 <p>Pour mixture into pan.</p>	 <p>Bake at 350° F. (moderate) about 30 minutes until browned.</p>		



## SMART SHOPPER RECIPE



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