

Overnight Chicken Casserole

Makes 6 servings

Ingredients:

2 cups **cooked** chicken, cubed
2 cups uncooked macaroni
2 cup milk
1 can (10 3.4 oz.) Cream of Mushroom soup
1 can (10 3.4 oz.) Cream of Chicken soup
1 cup green beans or peas
1 cup shredded cheddar cheese
½ cup chopped onion
Salt and pepper, to taste



Directions:

Preheat oven to 350° F.

If chicken is not cooked prior to fixing casserole, cube chicken and fry in a non-stick frying pan until it is no longer pink and the juices run clear.

Combine all ingredients and mix well in a large mixing bowl.

Put in a greased 13x9 pan. Refrigerate overnight or at least 6 hours.

Bake at 350°F for 1 hour.

NOTE: This recipe may be doubled and half may be wrapped tightly and stored in the freezer. Freezes real well and is so handy. When doubling, use 2 cans of the Cream of Chicken soup, 1 can of the Cream of Mushroom soup, and 1 can of Cream of Celery. Turkey may be substituted for chicken. **