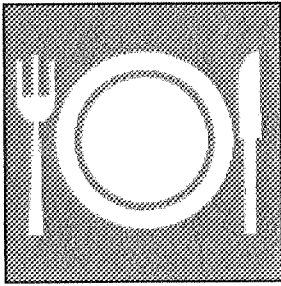


Asparagus Casserole

allrecipes.com



Rated: ★★★★★

Submitted By: CHEFSHENLEY

Prep Time: 15
Minutes
Cook Time: 45
Minutes

Ready In: 1
Hour
Servings: 6

"This is a recipe passed down from my mother. If you're concerned about calories, this isn't for you. Believe me it is absolutely wonderful!!"

INGREDIENTS:

2 (8 ounce) packages whipped cream cheese	drained
1 (11 ounce) can condensed cheese soup	3 (15 ounce) cans asparagus, drained
2 (4 ounce) cans shrimp,	1 (6 ounce) can French-fried onions

DIRECTIONS:

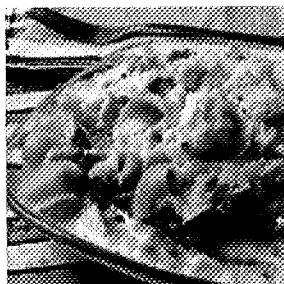
1. Preheat oven to 400 degrees F (200 degrees C).
2. In a mixing bowl, blend cream cheese and cheddar cheese soup until there are no lumps. Fold in the shrimp.
3. Arrange the asparagus in a 9x13 inch casserole dish. They should be arranged so that the head to tail end of the asparagus are alternated. Pour the cheese and shrimp mixture over the asparagus. Use a spatula to spread the soup around evenly. Be careful not to tear asparagus. Make sure there is at least 1/2 an inch of space between the top of the ingredients and the top of casserole dish because the casserole will boil while cooking.
4. Bake covered in a preheated 400 degrees F (200 degrees C) oven for 35 minutes. After 35 minutes, uncover and crush fried onions on top of casserole and cook for the remaining 10 minutes uncovered.

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Fresh Asparagus and Chicken Casserole

allrecipes.com



Rated: ★★★★★

Submitted By: KMSMOKEY

Photo By: Allrecipes

Prep Time: 30
Minutes
Cook Time: 45
Minutes

Ready In: 1 Hour 15
Minutes
Servings: 6

"Fresh asparagus and red bell pepper add lively color and tender flavor to this creamy, cheesy chicken and noodle casserole."

INGREDIENTS:

1 (8 ounce) package egg noodles	1 cup chicken stock
1 1/3 tablespoons olive oil	1 1/2 cups sour cream
1 onion, chopped	1/2 teaspoon dried oregano
1 cup chopped, cooked chicken meat	1 pound fresh asparagus, trimmed and cut into 2 inch pieces
1 red bell pepper, chopped	8 tablespoons grated Parmesan cheese, divided
2 stalks celery, chopped	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 1 1/2 quart casserole dish.
2. Cook noodles in a large pot of boiling water for 5 minutes, or until almost tender. Drain, and rinse under cold water.
3. Heat the olive oil in a heavy skillet over medium heat. Cook onion for 4 to 5 minutes, stirring frequently. Add chicken, red bell pepper, celery, and chicken stock. Bring to a boil, and simmer for 5 minutes. Stir in sour cream and oregano.
4. Spread half of the chicken mixture into the prepared dish. Arrange asparagus over chicken, spread cooked noodles evenly over asparagus, and top with the remaining chicken mixture. Sprinkle with Parmesan cheese.
5. Bake 30 minutes in the preheated oven, until lightly brown.

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Bread and Celery Stuffing

allrecipes.com



Rated: ★★★★★

Submitted By: Carlota Chmielewski

Photo By: What a Dish!

Prep Time: 20
Minutes
Cook Time: 40
Minutes

Ready In: 2
Hours
Servings: 10

"A basic bread stuffing which incorporates a generous amount of chopped celery, onion and seasonings yielding enough to dress a 10 to 15 pound turkey."

INGREDIENTS:

1 (1 pound) loaf sliced white bread	4 stalks celery, chopped
3/4 cup butter or margarine	2 teaspoons poultry seasoning
1 onion, chopped	salt and pepper to taste
	1 cup chicken broth

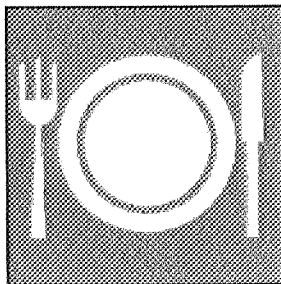
DIRECTIONS:

1. Let bread slices air dry for 1 to 2 hours, then cut into cubes.
2. In a Dutch oven, melt butter or margarine over medium heat. Cook onion and celery until soft. Season with poultry seasoning, salt, and pepper. Stir in bread cubes until evenly coated. Moisten with chicken broth; mix well.
3. Chill, and use as a stuffing for turkey, or bake in a buttered casserole dish at 350 degrees F (175 degrees C) for 30 to 40 minutes.

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Chicken Celery Casserole



Rated: ★★★★★

Submitted By: Paul Stephen Widmark

Prep Time: 20
Minutes
Cook Time: 2
Hours

Ready In: 2 Hours 20
Minutes
Servings: 4

"Chicken is baked in a celery cream sauce with carrots and mushrooms."

INGREDIENTS:

1 tablespoon olive oil	cream of celery soup
1 large onion, sliced into rings	1 cup chopped celery
4 cloves garlic, minced	1 (4 ounce) can mushrooms, drained
4 boneless, skinless chicken breast halves, cut into bite-sized pieces	1 cup chopped carrot
2 (10.75 ounce) cans condensed	1 pinch poultry seasoning
	salt and pepper to taste

DIRECTIONS:

1. Heat oil in a large skillet over medium-high heat. Add onion and garlic, and saute for a few minutes until tender. Add chicken pieces, and fry until lightly browned. Transfer the mixture to a 9x13 inch baking dish, and stir in the celery soup, celery, mushrooms, and carrots. Season with poultry seasoning, salt and pepper to taste.
2. Preheat the oven to 300 degrees F (150 degrees C). Cover the dish, and bake for 2 hours. Serve over chicken flavored rice. Can be made the night before and reheated before serving.

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