



Choplet Casserole

1 can of Choplets, (save the juice)
1 can mushrooms, (save the juice)
1 container sour cream
2 eggs beaten
Panko Breading

Directions:

Dip Choplets in egg bath, then coat with breading. Place into a hot skillet and fry until golden brown. (You can also fry in margarine and skip the egg bath and breading.)

Mix the juice from the Choplets and mushrooms, with the container of sour cream. Add the mushrooms and set aside.

Place the Choplets in a casserole dish and then put the mushroom mix on top of Choplets. Add more Choplets and top with mushroom mixture. This step is completed when you run out of ingredients.

Bake in a preheated oven at 350 F for 30-45 minutes. Enjoy.

Submitted by Jan G. of South Carolina