



Chicken Normandy

2 1/2 cups diced FriChik
1/2 cup mayonnaise
1/2 cup celery, chopped
1/2 cup onion, chopped
1/2 teaspoon black pepper
1/2 teaspoon salt
1 1/2 cups milk
2 eggs, beaten
1 can (10 ounce) condensed mushroom soup, undiluted
1 cup (4 ounces) mild cheddar cheese, shredded
Crust:
1 package (8 ounce) seasoned bread stuffing mix
1/2 cup margarine
1 cup water

Note: Prepare this recipe the day before serving

Directions:

Combine crust ingredients and mix lightly. Spread half in greased 9 x 13 x 2 inch baking dish.

For filling, combine FriChik, onion, celery, mayonnaise and seasonings

Spread filling evenly over bottom crust and top with remaining crust mix. Blend the milk and eggs in a blender and pour over all. Cover dish with foil and refrigerate overnight.

An hour before serving, spread undiluted condensed mushroom soup over the top. Bake at 325 degrees for 40 minutes. Sprinkle shredded cheese over top and bake ten minutes. Yield 12 servings.

Submitted by Virginia C. of South Carolina