

Chicken Breasts

(From Nancy; short version of Chicken Yuk)

1 pkg Rice a Roni-(cooked according to box instructions)
3 cups cooked chicken or 6 sautéed chicken breasts
¼ cup red pepper-dried
¼ cup green pepper-dried
3 T butter
½ cup diced onion
¼ lb fresh mushrooms or 6 oz can sliced mushrooms

Sauce:

2 cans cream of chicken soup
1 cup Bestfood Mayonnaise or ½ cup Mayo and ½ cup sour cream
2 Tablespoons lemon juice
1-2 tsp curry powder

Sauté onions and mushrooms in 3 T butter, set aside.

Prepare Rice a Roni. Place in bottom of a lightly buttered 9" x 13" glass pan. Spread chicken, peppers, sautéed onions and mushrooms over Rice a Roni.

Make sauce and pour over casserole. Sprinkle with Paprika, or cheddar cheese or both. Bake 1 hour at 350 degrees.

Don't hesitate to be creative with the vegetables. Chopped or sliced water chestnuts, celery, broccoli or whatever!