

Chicken Casserole

Recipe from the kitchen of Pres. & Sis. Kimball

Ingredients

- 2 cups cooked rice (1/2 cup uncooked)
- 2 cups cooked chicken
- 1 cup chopped celery
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 2 hard boiled eggs
- 1/4 cup finely chopped onion

Instructions

1. Sauté the finely chopped onion in butter together with the chopped celery.
2. Put all ingredients in layers in a baking dish.
3. Bake at 350°F for 30 minutes.

Editor's Notes

- **"Pres. & Sis. Kimball"** - "Pres." is an abbreviation for "President" and "Sis." for "Sister," titles consistent with LDS (Latter-day Saint) church usage. This likely refers to Spencer W. Kimball and his wife Camilla, who served as LDS Church President from 1973-1985.
- **Egg preparation** - The 2 hard boiled eggs are listed as ingredients but no instruction is given for how they are incorporated (sliced, chopped, layered whole, etc.). The instruction to layer all ingredients in the dish is assumed to include them. Readers may wish to slice or chop them before layering.

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- 2 cups cooked chicken
- 1 cup chopped celery
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 2 hard boiled eggs
- $\frac{1}{2}$ cup finely chopped onion

(Saute' in butter with celery)

Put in layers in baking dish.

Bake at 350° for 30 Min.

