

## Company Chicken Casserole

READY IN



85 min.

SERVINGS



12

CALORIES



420 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

- 6 slices bread
- 6 tablespoons butter divided
- 8 ounces water chestnuts drained chopped canned
- 10 ounces cream of chicken soup undiluted canned
- 10 ounces cream of mushroom soup undiluted canned
- 4 cups roasted chicken cubed cooked
- 0.7 cup breadcrumbs dry
- 3 eggs
- 0.5 pound mushrooms fresh sliced

- 0.5 cup mayonnaise
- 1.5 cups milk
- 6 slices monterrey jack cheese
- 4 slices processed cheese food

## Equipment

- oven
- baking pan
- slotted spoon

## Directions

- Place bread in a greased 13-in. x 9-in. baking dish. Top with chicken. In a skillet, saute mushrooms in 2 tablespoons butter until tender.
- Using a slotted spoon, place mushrooms over chicken.
- Combine water chestnuts and mayonnaise; spoon over mushrooms. Top with cheeses. Beat eggs and milk; pour over cheese.
- Combine soups; spread over top. Cover and refrigerate overnight.
- Remove from the refrigerator 30 minutes before baking.
- Bake, uncovered, at 350° for 1 hour. Melt remaining butter; toss with bread crumbs.
- Sprinkle over the casserole; bake 10 minutes longer.

## Nutrition Facts



## Properties

Glycemic Index:27.14, Glycemic Load:5.1, Inflammation Score:-5, Nutrition Score:14.901739203412%

## Nutrients (% of daily need)

Calories: 420.44kcal (21.02%), Fat: 27.21g (41.85%), Saturated Fat: 11.25g (70.33%), Carbohydrates: 20.05g (6.68%), Net Carbohydrates: 18.25g (6.63%), Sugar: 4.2g (4.66%), Cholesterol: 121.08mg (40.36%), Sodium: 814.15mg (35.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 23.7g (47.4%), Selenium: 27.12µg (38.75%), Phosphorus:

316.91mg (31.69%), Vitamin B3: 6.01mg (30.07%), Calcium: 263.73mg (26.37%), Vitamin B2: 0.4mg (23.75%), Manganese: 0.37mg (18.28%), Vitamin K: 18.47µg (17.59%), Vitamin B6: 0.34mg (17.16%), Zinc: 2.36mg (15.74%), Iron: 2.48mg (13.8%), Vitamin B5: 1.38mg (13.8%), Vitamin B1: 0.2mg (13.11%), Copper: 0.25mg (12.37%), Vitamin B12: 0.71µg (11.81%), Vitamin A: 526.03IU (10.52%), Potassium: 359.64mg (10.28%), Folate: 36.62µg (9.16%), Magnesium: 34.74mg (8.69%), Fiber: 1.8g (7.21%), Vitamin E: 1mg (6.67%), Vitamin D: 0.74µg (4.92%)