

# Chicken Cashew Bake

- 1 packet **Garden Medley Dip Mix**
- 1/4 cup butter
- 3 cups sliced celery
- 2 cups chopped onion
- 1 cup sliced mushrooms
- 1 cup chopped green bell pepper
- 1 (10-3/4 oz.) can condensed cream of mushroom soup, undiluted
- 1/2 cup chicken broth
- 6 boneless, skinless chicken breast halves, cooked and cut into chunks
- 1 cup frozen peas
- 1/2 cup coarsely chopped cashew nuts
- 1 (3 oz.) can chow mein noodles
- Prepared white rice



Preheat oven to 350°. Melt butter in a large skillet over medium heat. Add celery, onion, peppers and mushrooms. Cook stirring frequently, until onions are tender, (about 15 minutes). While vegetables are cooking butter a 1-quart casserole; set aside.

When vegetables are tender, stir in soup, broth, **Garden Medley Dip Mix**, chicken and peas. Pour mixture into prepared pan and bake, covered, for 30 minutes. Uncover and sprinkle with cashews and noodles and bake 10 to 15 minutes more. **SERVE OVER RICE.**

Makes about 9 cups or 6 servings.



© Country Home Creations

1-800-457-3477

[www.countryhomecreations.com](http://www.countryhomecreations.com)