

Chow Mein Chicken-Turkey Casserole

For decades, we tried many recipes for left-over turkey or chicken with OK results until this excellent, home-style recipe came to our attention through family in Wisconsin - it is truly a keeper. Serves 6

Ingredients:

1 Tbsp	Butter
16 Oz	(0.45Kg, about 3 Cups) cooked chicken or turkey, cut into 3/4" chunks
1	Red Pepper, chopped
2	Garlic Cloves, minced
16 Oz	Mushrooms, sliced
3	Green Onions, chopped
1/3 Cup	Slivered Almonds
1 Can	Cream of Mushroom Soup, 10 oz, undiluted
0.75 Cup	Mayonnaise
2 tsp	Soy Sauce
1/4 tsp	Pepper
3 Oz (85g)	Package of Fried Chow Mein Noodles

Preparation:

1. Melt butter in large skillet. Add Red Pepper, Garlic and Mushrooms; sauté until tender
2. Stir in almonds and rest of ingredients except noodles.
3. Pour into a lightly greased 11x7x1.5 inch baking dish and sprinkle with the Fried Chow Mein Noodles
4. Bake at 350° F for 30-minutes or until bubbly

Notes: 9x13x2 baking dish is twice the volume of a 11x7x1.5 in. dish; 9.5x13.5x3 is three times the volume.