



Clem's Chicken

PREP: 15-20 Minutes

INGREDIENT LIST:

- 2 large chicken breasts
- 1/4 tsp. pepper
- 1/2 cup cooking oil
- 2 bunches broccoli OR asparagus (1 bunch broccoli or 2 asparagus), both are very good, depending on season and availability)
- 1 can Campbell's cream of chicken soup
- 1/2 tsp. curry powder
- 1 cup shredded sharp cheddar cheese (or add more to taste)
- 1 tsp. lemon juice
- 1/2 cup mayonnaise

RECIPE INSTRUCTIONS:

1. Cut chicken into 2"x2" pieces
2. Season chicken with black pepper.
3. Heat a skillet/sauté pan over medium heat and add oil.
4. Add chicken & brown slowly (about 6 minutes) or until cooked on the outside.
5. Remove & drain on paper towels.
6. Meanwhile, bring a pot of water to a boil.
7. Cut broccoli into small florets and/or cut asparagus into 2" pieces.
8. Blanche the broccoli/asparagus in water until tender. Carefully drain and cook.
9. Place cooked broccoli + asparagus on bottom of 9"x9"x2" baking pan.
10. Next, place cooked chicken on top.
11. In a separate bowl, mix chicken soup, mayonnaise, lemon juice, & curry powder.
12. Pour mixture over chicken and sprinkle cheese on top.
13. Bake @ 375 for 30 minutes or until cheese is all melted and bubbly. Enjoy!

