

Chicken Celery Casserole

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A delicious comfort food perfect for cold winter nights, this Chicken Celery Casserole is the perfect way to make any meal memorable. Tender chicken, crunchy celery, and aromatic vegetables are cooked in a creamy sauce until bubbling and perfect, and served over rice or noodles. Serve with a side of salad and a glass of wine for the ultimate in comfort food.

Ingredients:

1 Tbsp olive oil
1 large onion, sliced into rings
4 cloves garlic, minced
2 boneless, skinless chicken breasts, cut into bite-sized pieces
1 (10.75 oz) can condensed cream of celery soup or 4 c. homemade cream of celery soup
1 c. celery, chopped
1 (4 oz) can mushroom, drained
1 c. carrot, chopped
salt and pepper to taste

Directions:

1. Preheat oven to 300 degrees F.
2. In large skillet heat oil over medium-high heat. Add onions and garlic, and saute 3-5 minutes, until tender and aromatic.
3. Add chicken and brown on all sides. Transfer to a 9x13-inch baking dish and top with celery, mushrooms, and carrots.
4. Add creamy of celery soup, salt and pepper to casserole dish. Cover, and bake for 2 hours. Serve over rice or egg noodles.

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