Chicken Dish

Ingredients

- 12 slices bread, crusts removed, cubed (divided: 6 + 6)
- 2 cups sliced/cut-up chicken
- 1 cup sliced celery
- 1 small can mushrooms
- 4 eggs
- 2 cups milk
- 1 cup mayonnaise
- 1 cup cream of chicken soup
- Cheese, if desired

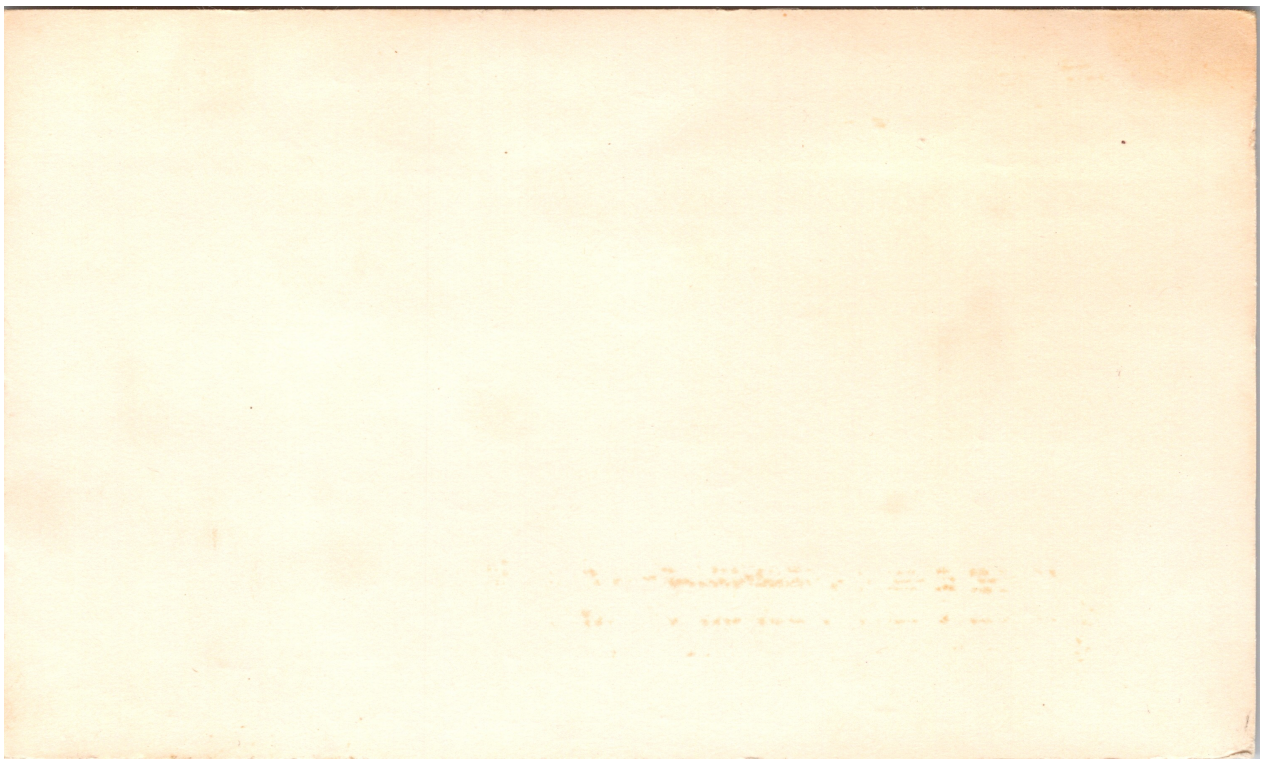
Instructions

1. Cube 6 slices of bread (crusts removed) and place in the bottom of a baking dish.
2. Cover with 2 cups of sliced, cut-up chicken.
3. Add 1 cup sliced celery and 1 small can of mushrooms.
4. Top with 6 more slices of bread, cubed.
5. Beat 4 eggs into 2 cups of milk, then stir in 1 cup of mayonnaise.
6. Pour egg mixture over all.
7. Let stand overnight.
8. Spread 1 cup of cream of chicken soup over the top; add cheese if desired.
9. Bake at 350°F for 45 minutes.

Chicken Dish

Cube 6 slices bread (Crust off)
Place in bottom of baking dish
Cover with 2 cups sliced cut up chicken
1 cup sliced celery
1 small can mushrooms
6 more slices bread cubed
Pour over all
4 eggs beat into 2 cups milk
1 cup mayonaise. Let stand over night. Spread 1 cup Cream of chicken soup + cheese ~~if desired~~. ~~350°~~ 350 degrees Bake 45 minutes

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