# Culinary Outlook

## Leftover chicken makes deluxe dish

By Alleen Claire NEA Food Editor

Create a rich chicken casserole using leftover chicken, green beans and cream of mushroom soup and rice. Vary the vegetables you use when you 1 make this microwave special. Shorten time even more by preparing a 1/2

larger quantity of rice than you need for another recipe; measure the amount needed and freeze for use in 1/4 this recipe. Cooked rice also will keep 1 in the refrigerator for three to four days.

DELUXE CHICKEN CASSEROLE

cups cooked rice (cooked in chicken bouillon) cups cooked chicken chunks 16-ounce can French-style green beans, drained cup each: chopped red sweet

pepper and chopped onlone, bemeete teaspoon ground black pepper 10%-ounce can condensed

cream of mushroom soup

Microwave method: Combine atl ingredients in buttered 2-quart microwave-proof baking dish. Cover and cook on High for 5 minutes, or until hot and bubbly. Let stand 5 minutes.

This kitchen-tested recipe makes 4 servings.

onventional method: Combine all ingredients in buttered 2-quart baking dish. Bake at 350 degrees for 20 to 25 minutes, or until hot and bubbly.



Fresh vegetables, herbs and cooked chicken are blended with the goodness of condensed golden mushroom soup in Golden Chicken Soup. Wine and milk add the finishing touches to this fast, yet subtly elegant, main-dish soup. Spicy Spanish Bulgar Soup blends the fire of Spain with the subtle flavor of the Middle East.

#### Golden Chicken Soup

2016 N. 1883 N. 1885		
1/4 cup	butter or margarine	Ancora
1/2 cup	sticed celery	SO mL
1/2 cup	sliced carrots	125 mL
1/2 cup	chopped green pepper	125 mL
f/2 cup	chopped onion	125 mL
2 cups		125 mL
l tbsp	diced cooked chicken	500 mL
1/4 (sp	chopped parsley	15 mL
1/4 tsp	thyme leaves	t mL
1/4 tsp	salt ,.	1 mL
114 tsp	pepper	l mL
	bay leaf	i int
1	can (10 oz/284 mL) Campbell's Condensed	
10	Golden Mushroom Soup	
1	soup can milk	22
1/4 cup	dry white wine	I
		50 mL

Melt butter in a 2 qt (2 L) saucepan; add celery, carrots, green pepper and onions and cook until tender. Add chicken and seasonings; cook 10 minutes, stirring frequently. Stir in soup, milk and wine; reduce heat; simmer 5 minutes, stirring occasionally; remove bay leaf.

#### Serves 5.

Spicy Spi	anish Bulgar Soup	
1/4 cup	hulgar	60 1
2 cups	water	50 mL
1 tbsp	olive oil	500 mL
1/2 cup	chopped red pepper	15 mL
1/4 cup		125 mL
i event	chopped enion	50 mL
:	medium clove garlic, minced	1
1	can (10 oz/284 mL) Campbell's Condensed Tomato Soup	
1/4 tsp	vinegar	
	dash cayenne pepper	1 mt.
	dash black penner	

Combine bulgar and I cup (250 mL) water in a medium bowl; let stand 10 minutes. Cook red pepper, onion and garlie in a 2 qt (2 L) saucepan in oif, until onion is tender; stir in soup, remaining water, vinegar, cayenne and black pepper. Add hulgar and water mixture; hear to boiling; reduce heat, cover and simmer 10 minutes, stirring occasionally.

Serves 3.



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I thsp fresh lemon juice I small orange, sliced I lime, sliced Fresh mint sprigs

In teapot, pour boiling water over tea bags; cover and brew 5 minutes. Remove tea bags; stir in sugar and cool.

In large pitcher, combine tea with remaining ingredients; chill. Serve with ice and garnish, if desired, with additional fresh fruit and mint. Makes about 6 servings.



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