

Chicken-Asparagus Bake



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
bread rolls



Fresh asparagus can be very expensive except in the early spring when it is in peak season. For an economical substitute, use frozen or canned asparagus instead of the fresh.

SHOPPING LIST

- asparagus • almonds • Cheddar
- celery soup • curry powder
- sour cream • lemon juice

ON HAND

- mayonnaise • cooked chicken
- butter

Chicken-Asparagus Bake

INGREDIENTS

- 1 pound fresh asparagus
- 3 tablespoons water
- 2 cups chopped cooked chicken
- 1 (10-ounce) can cream of celery soup
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ teaspoon curry powder
- 1 teaspoon lemon juice
- $\frac{3}{4}$ cup shredded Cheddar cheese
- $1\frac{1}{2}$ teaspoons butter or margarine, melted
- $\frac{1}{3}$ cup slivered almonds

SERVES 4

COOKIN'
Express

- Save time by purchasing shredded Cheddar cheese instead of shredding a large piece.

Make Ahead

Prepare this casserole through step 3 up to 8 hours ahead. Refrigerate until time to bake.

♦ VARIATION

For a more intense chicken flavor, use cream of chicken soup instead of cream of celery.

1 Preheat oven to 350°F. Arrange asparagus in a single layer in a microwave-safe dish. Add water; cover with plastic wrap, leaving one corner vented. Butter a large casserole.



2 Microwave asparagus for about 5 minutes on HIGH or until crisp-tender. Drain and reserve 7 spears. Layer remaining asparagus in prepared casserole.

3 Combine chicken, soup, mayonnaise and sour cream in a large bowl. Stir in curry powder and lemon juice. Spread over asparagus.



4 Top casserole with Cheddar and drizzle with butter. Sprinkle almonds over top. Bake for about 30 minutes or until bubbly. Arrange reserved asparagus in a decorative pattern.