

Chicken Casserole

Wash chicken breasts and cut smaller if necessary.

Dust with flour and fry until almost done in olive oil.

Place on paper towels to absorb grease.

Lay breasts in casserole dish.

In pan on stove, simmer onion and celery until a little crunchy in margarine. Mix seasoning (garlic +) into 1 tin of mushroom soup and add to celery etc and add a bit of milk if too thick. Add some sliced mushrooms if you want. Pour over chicken. Cook at 350 until done.