

CHICKEN BISCUIT CASSEROLE

1 1/2 CUPS CHOPPED COOKED CHICKEN
1 SMALL CHOPPED ONION (DICED)
2 STALKS CELERY (DICED)
2 MEDIUM CARROTS (DICED)
2 BOILED EGGS (CHOPPED)
4 OZ. JAR CHOPPED PIMENTOS (DRAINED)
1 CAN OF GREEN PEAS (DRAINED)

Preheat a large skillet on medium heat. Add 2 tbsp. butter, onion, celery, carrots (and other fresh or frozen vegetables you desire). Add 1/2 cup chicken stock – cover and cook until vegetables are fork-tender. In a large mixing bowl add chicken, eggs, canned & cooked vegetables, and pimentos.

FOR HOMEMADE CHICKEN GRAVY:

5 TBSP. SALTED BUTTER
1 CUP HALF & HALF (or 1/2 cup whole milk with 1/2 cream)
3 HEAPING TBSP. CORNSTARCH
1 CUP RICH CHICKEN STOCK

In a small bowl whisk together the cornstarch and half & half. Place butter in a preheated skillet. Add stock and cream and bring to a boil. Cook until bubbly. Pour gravy (or soup) over the chicken and vegetables and mix. Pour chicken mixture into a well-greased casserole dish.

For Biscuits: Mix together: **2 cups White Lily Self-Rising Flour, 1/4 tsp. McCormick Poultry Seasoning, 1/2 cup Mayonnaise, 1 cup milk.**
 Drop by tablespoons onto top of casserole.

Bake 45 minutes at 350 degrees.

OPTION: Instead of making homemade gravy heat **2- 10.5 oz. cans CREAM OF CHICKEN SOUP**

OPTION: Instead of making homemade biscuits use canned or frozen biscuits.