



## CLUB CHICKEN CASSEROLE

- 4 Tablespoons Butter
- 4 Tablespoons Flour
- 1 Cup Chicken Broth
- 14 1/2 Ounces Evaporated Milk
- 1/2 Cup Water
- 1 Teaspoon Salt
- 3 Cups Cooked Rice
- 1 1/2 Cups Diced, Cooked Chicken
- 3 Ounce Can Mushrooms
- 1/4 Cup Chopped Pimiento
- 1/2 Cup Slivered Almonds

## DIRECTIONS

1. Melt butter.
2. Add flour and blend well.
3. Stir in broth, milk and water.
4. Cook over low heat until thickened, stirring constantly.
5. Add salt.
6. Alternate layers of rice, chicken, vegetables, and sauce in a greased baking dish.
7. Pour the remaining sauce over the top.
8. Sprinkle with almonds.
9. Bake in a 350 degree oven for 30 minutes.