

Chinese Chicken Casserole

- 2 tablespoons olive oil
- 1 teaspoon sesame oil
- 3 boneless, skinless chicken breasts, thinly sliced
- 6 carrots, julienned
- 4 green onions, sliced
- 1 (9-oz.) package fresh sugar snap peas
- 1 (8-oz.) can sliced water chestnuts, drained
- 1 (8-oz.) package sliced fresh baby bella mushrooms
- ½ cup dry roasted unsalted peanuts
- 1 (10.75-oz.) can cream of chicken soup
- 1 cup chicken broth
- 2 tablespoons Hoisin sauce
- 1 teaspoon salt
- 1 teaspoon red pepper flakes
- 3 tablespoons cold water
- 2 tablespoons cornstarch
- 1 (3-ounce) can chow mein noodles



Preheat oven to 400°. Lightly grease a 13x9x2-inch baking dish.

In a large Dutch oven, heat olive oil and sesame oil over medium-high heat. Add chicken and cook for 6 to 8 minutes, stirring occasionally, until chicken is done. Add carrots, green onion, snap peas, water chestnuts, mushrooms, and peanuts; cook for 6-8 minutes, stirring occasionally. Add soup, chicken broth, Hoisin sauce, salt, and pepper flakes; bring to a boil. Reduce heat to medium.

In a small bowl, combine cold water and cornstarch. Add to chicken mixture, and cook until thickened; spoon into prepared pan. Top with chow mein noodles. Bake for 25 to 30 minutes, or until heated through.

Makes 6 - 8 servings

Note: This recipe can be assembled and frozen ahead. When you are ready to serve, allow to thaw in the refrigerator, then cook as directed.

Flourishing at Home with Jan Hart