



GF Friendly

Crusty Chicken Casserole

creamy chicken bake with a crusty topping

Great for family meals and dinner parties. Preparation can take a little longer than some dishes, but most of this can be done in stages. If you can commandeer a kitchen-hand to help with the prep, it's a breeze. As with many dishes, I suggest keeping the recipe sheet on hand throughout.

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| 3 large chicken breasts | 3 rashers bacon |
| 3 spring onions | 1 stick celery |
| 1 medium onion | 100g mushrooms |
| 300g sour cream | 30g butter |
| 440g can cream of chicken soup | |
| ¼ cup water | ¼ cup grated cheese |



Cheese batter:

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| 1 cup SR flour | ½ cup milk |
| ½ red capsicum | ½ green capsicum |
| 1 cup grated cheese | 2 eggs |

Should the batter seem too thick to spread easily, mix in a little more milk.

For GLUTEN-FREE variation:

1) Unless you can access a tin of GF thick chicken soup, make up the equivalent volume using 2 tsps chicken stock powder, 2 Tbsps chicken gravy powder and 400ml milk. Heat this until it thickens, then allow to cool. Use a little more milk to thin if necessary.

2) Add 1 lightly-beaten egg and ¼ cup of milk to the (cooled) batter mix.

Remove skin and fat from chicken and cut into 2 cm (¾ inch) cubes. Chop onion, slice spring onions and chop celery, place in pan with water and bring to boil. Reduce heat, cover and simmer for 15 minutes; then drain. While this is cooling, cut bacon into 1.5cm (½ inch) and slice mushrooms. Melt butter in a pan, add bacon and mushrooms and cook for 3 minutes, stirring occasionally. Combine soup, sour cream, chicken, vegetables and bacon mixture, then pour evenly into greased oven-proof dish.

Batter: sift flour into a bowl, add diced peppers, lightly-beaten eggs, cheese and milk. Mix well until blended. Spread the batter evenly over the top and bake uncovered on 180°C conventional (165°C fan-forced) for 30-40 minutes – watch it doesn't burn! Remove from oven, sprinkle the ¼ cup of grated cheese evenly, then return and bake a further 5 minutes.

With your choice of vegetables, serves 4-6

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