

## CHICKEN CASSEROLE WITH CURRY, ASPARAGUS, CAPSICUM & CHEESE

### Sauce

- 1 can of cream of mushroom soup
- 300ml thickened cream
- 1 tsp curry powder  
(perhaps 1½–2 tsp would be good but try it with just 1 the first time)

### Filling

- 1 capsicum roughly chopped (green, yellow, or mixed)
- 1 tin of cut asparagus (about 340g)
- Grated cheese
- 1 cooked chook<sup>1</sup> broken/cut into chunky pieces  
(there's no need to remove bones from legs, thighs and wings)



Pre-heat oven to 160°C

Put the soup, cream and curry powder together in a saucepan and warm through until smooth (don't over mix or allow it to boil).

Scatter the capsicum, then chicken, then asparagus in a casserole dish.

Pour over the heated sauce mix.

Top with a generous layer of grated cheese.

Bake uncovered for 30-45 minutes until nicely browned. Extra time will improve the cheesy crust and won't spoil the dish.



Serve with a green salad or fresh white crusty bread & butter.



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<sup>1</sup> A supermarket BBQ chicken is ideal