

Cheesy Chicken & Mushroom Bake

By Emma Theobald (Abbeyfield Marketing Team)

Abbeyfield
Making time for older people



6-8 servings



Prep: less than 30 minutes

(chicken needs to be cooked/roasted in advance)

Cook: 35-40 minutes

INGREDIENTS

- Whole chicken, cooked (I like to use a slow cooker to keep it moist)
- One large onion, finely chopped
- 2 cloves of garlic, finely chopped or grated
- 1 pack of mushrooms (chestnut or white) sliced
- Oil for frying
- A tin of chicken or mushroom condensed soup (I use Campbell's)
- 1 tablespoon of mayonnaise
- Juice of a lemon
- Salt and black pepper for seasoning
- Grated mature cheddar cheese
- Parmesan cheese
- 3 packets of plain crisps, crushed

METHOD

1. Preheat the oven to 180C
2. Remove the cooked chicken meat from the carcass, roughly chop and put in a large mixing bowl.
3. In a little oil, fry the onion until soft and add the mushrooms, garlic, and fry for another five minutes.
4. Add the onion and mushroom mixture to the chicken; add the tin of soup, mayonnaise, lemon juice and salt, pepper to taste, and mix thoroughly.
5. Put the mixture into an ovenproof dish, spreading it out evenly.
6. Grate the parmesan and combine with the grated cheddar and crushed crisps, sprinkle the cheese and crisps over the chicken and bake for 30 – 40 minutes until golden brown.
7. Serve with seasonal vegetables and a potato side of your choice.

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