

## Chicken Asparagus Casserole

- 6 whole chicken breasts, cooked
- 1 medium onion, chopped
- ½ C butter
- 1 8-oz cans mushrooms
- 1 10 oz. Can cream mushroom soup
- 1 10-oz can cream of chicken soup
- 1 12-oz can evaporated milk
- ½ lb grated sharp cheddar cheese
- ¼ tsp Tabasco
- 2 tsp soy sauce
- ½ tsp salt
- ½ tsp pepper
- 2 T pimento
- 2 14½-oz can asparagus spears
- ½ C slivered almonds

Cut chicken into bite sized pieces. Set aside

Sauté onion in butter in large saucepan. Add remaining ingredients, except asparagus and almonds. Simmer sauce until cheese is melted.

Place a layer of chicken in a large 9x13 casserole dish, add a layer of asparagus, and top with sauce. Repeat layers ending with the sauce. Sprinkle with almond slivers.

Bake at 350 for 30 minutes until bubbly. Do not add any liquid, even if it looks dry. Can be served over rice.