

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

1-805-922-6191

April, 2010

Chicken Normandy Style

Ingredients:

Makes 4 servings

- 2 tblsn butter, divided
- 3 cups peeled, thinly sliced apples (about 3 apples)
- 1 lb ground chicken
- ¼ cup apple brandy or apple juice
- 1 can (10 ¾ oz) condensed cream of chicken soup, undiluted
- ¼ cup chopped green onions
- 2 tsp minced fresh sage leaves or ½ tsp dried sage
- ¼ tsp black pepper
- 1 package (12 oz) egg noodles, cooked and drained



Preparations:

- 1.) Preheat oven to 350 degrees. Grease 9-inch square casserole dish.
- 2.) Melt 1 tblsn butter in large nonstick skillet. Add apples; cook and stir over medium heat 7 to 10 minutes or until tender. Remove apples from skillet.
- 3.) Brown chicken in same skillet over medium heat, stirring to break up meat. Stir in brandy; cook 2 minutes. Stir in soup, green onions, sage, pepper and apple slices. Reduce heat and simmer 5 minutes.
- 4.) Melt remaining 1 tblsn butter and toss with noodles. Spoon into prepared casserole. Top with chicken mixture. Bake 15 minutes or until hot.

Note: Ground turkey, ground pork or tofu crumbles can be substituted for chicken, if desired.

Find this recipe and many more at Fostersbodyandpaint.com