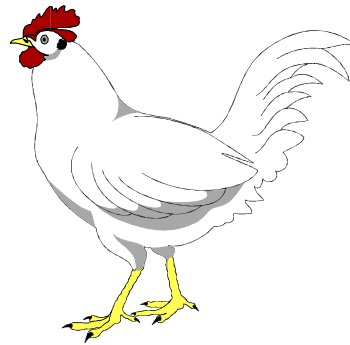


# Bob's Chicken Surprise

2 cans white, chunk chicken  
2 cans cream-of-chicken soup  
1 medium brown onion  
¼ stick butter  
¼ tsp salt  
½ tsp ground pepper  
¼ tsp dry mustard  
2 Tbsp A-1 sauce  
2 cups Minute-Rice  
1 chow mein noodles



## Prepare the chicken:

Chop onion (do not dice)

Saute onion in a large frying pan with butter over low heat until transparent

Increase heat to medium.

Add chicken and stir occasionally for 3-4 minutes

Add one can of cream-of-chicken soup and one can of water.

Stir until lumps are gone.

Add second can of cream-of-chicken soup and ½ can of water.

Stir until lumps are gone.

Add salt, pepper, dry mustard and A-1 sauce, stir and bring to a boil.

Stir.

Reduce heat to low and cover for 10 minutes.

Stir.

Uncover.

Continue cooking (stir every 5 minutes) for 10-15 minutes.

## Prepare the rice:

Separately, boil 2 cups of water.

When water has boiled, turn off heat, add rice, stir and cover for 5 minutes.

## Serving suggestion:

Make a bed of rice, sprinkle chow mein noodles, then cover with chicken.

Serve with cranberry sauce on the side.

Makes 6-8 servings.