



Chicken Supreme

Ingredients:

- 2 cups cooked chicken, diced 2 tablespoons chopped onion 1/4 cup chopped celery 1/2 teaspoon poultry seasoning
- 1/2 teaspoon salt
- $1/4 \operatorname{cup} + 2 \operatorname{tablespoons} \operatorname{butter}$
- , 1 egg
- 3 cups bread crumbs
- 2 cups + 2 tablespoons chicken broth
- 2 tablespoons flour



Directions:

- 1. Wash hands with water and soap.
- 2. Place chicken in a greased 1-quart baking dish; set aside.
- 3. Peel onion; rinse onion and celery under cool running water. Dice and set aside.
- 4. In a medium skillet, sauté onion, celery, sage or poultry seasoning, and salt in 1/4 cup butter until tender. Remove from heat; cool.
- 5. Crack egg into a small bowl and beat with a fork. Wash hands with water and soap.
- 6. In a medium bowl, add bread crumbs, sautéed vegetables, beaten egg and 2 tablespoons chicken broth. Mix well and spoon over chicken; set aside.
- 7. In a medium skillet, melt 2 tablespoons butter. Stir in flour until smooth; cook for 1 minute. Gradually add 2 cups chicken broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Season with salt and pepper, to taste. Pour over chicken and dressing. Bake at 350° F for 35 to 40 minutes or until a thermometer inserted in the center reads 165° F. Yields: 4 servings.

Note: The amount of butter can be reduced in the dressing.

Nebraska Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska–Lincoln cooperating with the Counties and the United Sates Department of Agriculture.



Nebraska Extension educational programs abide with the nondiscrimination policies of the University of Nebraska– Lincoln and the United States Department of Agriculture.