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Creamy Chicken Casserole

- 2 Cups cooked chicken, cubed
- 9 Ounces frozen mixed vegetables, slightly thawed
- 2 Cups elbow macaroni, uncooked
- 1 Cup American cheese, shredded
- 10 3/4 Ounces condensed cream of celery soup
- 2 Cups water
- 1/2 Cup plain bread crumbs
- 2 Tbsp margarine or butter, melted

In large bowl, combine all casserole ingredients; mix well. Pour Into ungreased 8-inch square (1-1/2 quart) baking dish. Cover tightly; refrigerate 8 hours. Heat oven to 350F.

In small bowl, combine topping ingredients; mix well. Stir casserole; sprinkle with topping of 1/2-cup bread crumbs and 2 tablespoons margarine or butter, melted..

Bake at 350F for 45 to 55 minutes or until bubbly and golden brown.

Makes 6 servings